

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Isle of Orkney Scallops, *crushed cauliflower cheese, truffle purée, jus gras* £16.50

Warm Salad of Sole, *mussel beignets, taramasalata, clementine dressing, fennel* £8

Wild Garlic Velouté, *slow poached egg, crispy spätzle, ramsons* £8

Salad of Spring Vegetables, *asparagus, shoots, watercress bavarois* £8.50

Chicken Liver Parfait, *hazelnut, burnt sour dough crumble, golden beetroot* £7

Salad of Crab, *pickled cucumber, radish, lemon mayo, crispy filo pastry* £10

Pan Fried Foie Gras, *shaved turnip, kibbled onion, roasted duck consommé* £12.50

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Hand Rolled Farfalle, *white asparagus, peas, wild garlic, morels, almond* £18

Steamed Loin of Cod, *Jersey royals, seaweed butter, prawns, agretti, butter lettuce* £24

Curried Loin of Monkfish, *caramelised cauliflower, pomegranate, crispy onion, bok choy* £24

Roasted Cornish Turbot, *white asparagus, morels, hand rolled farfalle, rock samphire* £30

Roast Breast of Chicken, *lovage, grelot onions, ricotta gnocchi* £20

Rump and Cutlet of English Lamb, *Jersey royals, peas, asparagus* £27

Aged Fillet of Scotch Beef, *morels, spinach, creamed potato, wild garlic and almond pesto* £36

Creamed potatoes / Greens £3.50

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Vanilla baked cheesecake, *mango, lime* £7

Lemon curd, *blood orange, Arlette biscuit, orange sorbet* £7

Rhubarb and ginger beer fool, *citrus beignets, yogurt chantilly* £8

Compressed pineapple, *brown sugar, sorrel, lime, passion fruit* £7

Vanilla crème brûlée, *coffee, white chocolate mousse, mascarpone, chocolate sponge* £7

Warm chocolate fondant, *hazelnut crumble, chocolate & hazelnut ice cream* £8.50

Selection of cheese, *hazelnut & raisin breads, fruit chutney, grapes* £10.50

A big welcome to Bird of Smithfield from all the team.

Please speak to your waiter before ordering if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill