

BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Isle of Orkney Scallops, *Jerusalem artichoke purée, chanterelles, kibbled onion, black truffle* £16.50

Salad of Baked Heritage Beetroot, *roquette, goat's curd, pear, pickled crapaudine* £8

Rillettes of Salmon, *horseradish, pickled cucumber, ink caviar, dill, radish* £9

Chicken & mushroom terrine, *grilled scallions, hazelnuts, nasturtium* £10

Roasted Foie Gras, *sweet & sour plums, almond crumble, plum sake glaze* £13.50

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Pumpkin Agnolotti, *cavolo nero, chestnut, sage, brown butter* £18

Roasted Cornish Turbot, *garganelli pasta, spinach, chanterelles, samphire* £28

Breast of Guinea Fowl, *crushed root vegetables, Agen prune, sprouts, roasting juices* £22

Roasted Sirloin of Beef, *mushroom persillade, spinach, straw potato, red wine* £30

Pan Fried Fillet of Sea Bream, *mussels, leeks, cauliflower, creamed potatoes* £23

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Winter Greens / Green Salad / Creamed Potato £3.50

Vanilla Baked Cheesecake, *blackcurrant, rhubarb* £6

Lemon Sponge, *clementine sorbet, lemon curd, poached clementine* £5.50

Tiramisu, *cocoa nibs, bitter chocolate, coffee* £6

Chocolate Brownie Sundae, *marshmallow, pistachio, vanilla cream, cocoa nibs* £9

Selection of Cheese, *fruit & nut bread, chutney, grapes* £10.50

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