

# BIRD OF SMITHFIELD

## A la CARTE

Caramelised Cauliflower Soup  
Cauliflower beignet, lemon burnt butter, watercress (v) £9

Venison Carpaccio and Chestnut Pesto  
Tarragon cream, capers, Winchester cheese £13

Devon Crab and Brown Shrimp Tart  
Lemon beurre blanc, leek fondue, Gruyère cheese £15

Pressed Pheasant, Ham Hock and Wild Mushrooms  
Apple and celeriac remoulade £13

Grilled Cornish Octopus and Cuttlefish  
Chorizo, saffron potato, yellow and red tomato, dill £14.5

Crispy Rosary Goat's Cheese and Caramelised Pear  
Chicory and walnut salad (v)(gf) £9.5

---

## MAIN

Loch Duart Salmon, Brown Shrimp and Caper Butter  
Parmesan gnocchi, thyme salt cured semi-dried tomatoes, kalamata olives £24

12 Hour Ox Cheek and Onglet Steak  
Pancetta, mustard mash, kale, wild mushrooms, red wine sauce £29

Pressed Suckling Pig Belly  
Black pudding and prunes, roast apricot, sage and borlotti bean cassoulet £26.5

Roast Gressingham Duck Breast  
Crispy leg croquettes, cherries, almonds, baby leeks £28

Roast Atlantic Cod and King Scallop  
Confit potato, crispy bacon, parsley velouté £24.5

Jerusalem Artichoke and Salsify Pithivier  
Chestnut parfait, artichoke purée and truffled mushrooms (vg) £18.5

---

## SIDES all £4 each

Fries, truffle salt | Buttered new potatoes, sea herbs | Creamy buttered mustard mash | Wild mushrooms and glazed shallots | Winter leaf, chicory and walnut salad | Baked cauliflower and Winchester cheese |

All prices include VAT. A service charge of 12.5% will be added to your bill. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.

# BIRD OF SMITHFIELD

DESSERT all £8 each

---

Dark Chocolate Tart

Burnt clementine purée, vanilla cream

Spiced Pear Compote and Walnut Crumble  
Banana and almond milk Crème Anglaise (vg)

Kirsch Cherry Eton Mess

Clotted cream, dark chocolate aero, marshmallows

Black Berry Trifle and Bay Leaf Custard

Vanilla, brown sugar meringue

Pineapple Carpaccio and Coconut Yogurt

Compressed watermelon, lime granita (vg)

---

Black Bomber Cheddar, Rosary Goats Cheese, Cornish Blue  
Crackers, membrillo, spiced pear chutney £13.5

---

All prices include VAT. A service charge of 12.5% will be added to your bill. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.