



Private Dining Room Menu

Head Chef Tommy Boland

Cured Bresaola,
aged Tête De Moine, walnuts, fig, dandelion

Mirin Glazed Mackerel,
apple, cucumber, tarama, crispy squid

Crispy Lamb Sweetbread,
grilled lettuce, ewe's cheese, shoots, Jersey royals

Green Asparagus Mousse,
spring vegetables, goat's milk, watercress

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Ricotta Gnudi,
wild garlic, asparagus, calcot onion, jersey royals, shoots

Pan Fried Sea Bream,
cockles, seaweed, creamed potato, fennel

Breast of Chicken,
grilled calcot, morels, sprouting broccoli, hazelnut

Roasted Rump of Lamb,
asparagus, jersey royals, gnudi, ewe's cheese

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Blood Orange Set Custard,
doughnuts, yogurt ice cream, orange jelly

Sticky Toffee Pudding,
butterscotch, vanilla ice cream, honeycomb, almond

Vanilla Baked Pear,
almond financier, milk ice cream, white chocolate

Selection of Cheese,
fruit and nut bread, seasonal fruit chutney £5 supp.

Three courses £55

Please let us know if you have any special requirements
A 12.5% discretionary service charge will be added to your bill
Bird of Smithfield, 26 Smithfield, London, EC1A 9LB