

BIRD OF SMITHFIELD

Head Chef Tommy Boland

FEAST ON LONDON TASTING MENU

Arrival drink

London Fizz Gin Cocktail

Salad of Spring Vegetables,
asparagus, shoots, watercress bavarois
Verdejo, Pizpireta, Rueda, Spain

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Isle of Orkney Scallop,
pea purée, bacon, onion fondue
Sauvignon Blanc, Folium, Loire Valley, France

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Chicken Liver Parfait,
hazelnut, burnt sour dough crumble, golden beetroot
(part of 6 course menu only)
Domaine Pinon, Vouvray Les Perruches (demi sec), Loire Valley, France

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Pan-fried Cornish Cod,
celeriac, glazed onions, spinach, truffled celeriac milk
(part of 6 course menu only)
Alvarinho, Quinta dos Espinhosos, Minho, Portugal

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Rump and Cutlet of English Lamb,
Jersey royals, peas, asparagus
Pinot Noir, Domaine Martinolles, Saint Hilaire, France

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Rhubarb and Ginger Beer Fool,
citrus beignets, yogurt chantilly
Châteaux Partarrieu Sauternes, Bordeaux, France

Cocktail & 4 Courses £40 / 6 Courses £50
Additional Wine Flight: 4 wines £25 / 6 wines £35

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