

BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Isle of Orkney Scallop, chanterelles, spätzle, crispy cauliflower, kibbled onion £14

Slow Cooked Duck Egg, crushed pumpkin, shaved chestnut, artichoke crumble, truffle butter £6

Tartare of Beef, cornichon, Sriracha mayonnaise, crispy shallot, radish £8

Roasted Foie Gras, blood orange, endive, Sake glaze, puffed wild rice £12.50

Pressed Shoulder of Lamb, toasted barley, glazed onion, celeriac velouté £8

Beetroot Cured Sea Bass, sea herb tempura, horseradish, turnip, ice lettuce £8

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Warm Salad of Baked Roots, creamed polenta, black truffle, Grana Padano, cime di rapa £18

Caramelised Pork Belly, quince, turnip, black radish, cime di rapa, turnip oil, apple £20

Roasted Wild Bass, braised lettuce, puy lentils, trotter, savoy cabbage £21

Slow Cooked Short Rib of Beef, creamed polenta, lardons, roast roots, red wine £26

Steamed Cornish Cod, soy, cuttlefish noodles, chilli, exotic mushrooms £24

Winter Greens / Creamed Potato £3.50

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Sticky Toffee Pudding, butterscotch, vanilla ice cream, honeycomb, almond £5.50

Blood Orange Set Custard, crispy pastry, yogurt ice cream, orange jelly £6

Vanilla Baked Pear, almond financier, milk ice cream, white chocolate £7.50

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

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