



Private Dining Room Menu

Head Chef Tommy Boland

Isle of Orkney Scallop,

chanterelles, spätzle, crispy cauliflower, kibbled onion

Slow Cooked Duck Egg,

crushed pumpkin, shaved chestnut, artichoke crumble, truffle butter

Tartare of Beef,

cornichon, Sriracha mayonnaise, crispy shallot, radish

Beetroot Cured Sea Bass,

sea herb tempura, horseradish, turnip, ice lettuce

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Warm Salad of Baked Roots,

creamed polenta, black truffle, Grana Padano, cime di rapa

Roasted Wild Bass,

braised lettuce, puy lentils, trotter, savoy cabbage

Caramelised Pork Belly,

quince, turnip, black radish, cima de rapa, turnip oil, apple

Steamed Cornish Cod,

soy, cuttlefish noodles, chilli, exotic mushrooms

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Blood Orange Set Custard,

crispy pastry, 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