

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Warm Salad of Sole, mussel & ink beignets, taramasalata, clementine dressing, fennel £8

Isle of Orkney Scallops, crushed cauliflower cheese, truffle cream, jus gras £16.50

Crown Prince Squash Velouté, shaved chestnut, trompette, pickled pumpkin £7

Baked Heritage Beetroots, goat's curd, balsamic, celeriac, radish, sorrel £8

Chicken Liver Parfait, hazelnut, burnt sour dough crumble, golden beetroot £7

Tartare of Scottish Beef, red onion, bitter leaves, garden radish, truffle cream £10

Pan Fried Foie Gras, shaved turnip, kibbled onion, roasted duck consommé £12.50

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Hand Rolled Farfalle, leeks, celery, swiss chard, parsley, cauliflower £17

Steamed Cornish Cod, celeriac, glazed onions, spinach, truffled celeriac milk £22

Curried Loin of Monkfish, caramelised cauliflower, pomegranate, crispy onion, bok choy £24

Wild Cornish Turbot, hand rolled farfalle, clams, celery, Swiss chard, shellfish butter £28

Guinea Fowl Breast, brussel sprout 'Paysanne', creamed potato, chestnuts, bacon £19

Caramelised Duck Breast, crushed pumpkin, pickled red cabbage, spiced honey, braised leg pie £23

Roasted Veal Sweetbread, shaved cauliflower, mimolette, toasted almond, Iberico ham, truffle £30

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Rhubarb and Ginger Beer Fool, citrus beignets, poached rhubarb, yogurt Chantilly £7

Chocolate Sponge, vanilla creme brûlée, coffee ice cream, Kailua jelly £6

Lemon Meringue, caramelised arlette, agrumes, orange sorbet £7

Hot Chocolate Fondant, crushed hazelnuts, chocolate and hazelnut ice cream £7

Baked Pear Soufflé, apple crumble ice cream £9

Selection of Cheese, homemade seasonal fruit chutney, fruit and nut bread £9.50

Ice Cream or Sorbet Selection £6

A big welcome to Bird of Smithfield from all the team.

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