



Private Dining Room Menu

Head Chef Tommy Boland

Isle of Orkney Scallops,
pea purée, bacon, onion fondue

Tartare of Cured Sea Trout,
green chilli, avocado, coriander, lime

Wild Garlic Velouté,
slow poached egg, crispy spätzle, ramsons

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

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Roasted Breast of Chicken,
lovage, grelot onions, ricotta gnocchi

Aged Fillet of Scotch Beef,
morels, spinach, creamed potato, wild garlic and almond pesto
(£10 Supplement)

Steamed Loin of Cod,
Jersey royals, seaweed butter, prawns, agretti, butter lettuce

Hand Rolled Farfalle,
white asparagus, peas, wild garlic, morels, almond

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Rhubarb and Ginger Beer Fool,
citrus beignets, poached rhubarb, yogurt chantilly

Warm chocolate fondant,
hazelnut crumble, chocolate & hazelnut ice cream

Lemon curd,
blood orange, Arlette biscuit, orange sorbet

Selection of Cheese,
homemade seasonal fruit chutney, fruit and nut bread
(£5 supplement)

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