

# BIRD OF SMITHFIELD

## A la CARTE

(vg) Summer Vegetable and Herbed Light Broth

Borlotti beans, baby potatoes, artichokes £9

Devon Crab on Toast

Brown crab paprika mayonnaise, pickled cucumber, marsh samphire, radish £16

Rabbit and Ham Hock Terrine

Crispy quails' egg, pickled carrots, tarragon sauce £12

(v) Grilled Feta and Avocado Mousse

Quinoa, green chilli, coriander citrus dressing £9.5

Jellied Cornish Octopus and Cuttlefish

Chorizo, saffron potato, yellow and red tomato, dill £12.5

West Country Lamb Sweetbreads

Pancetta, wild nettles, English peas, hollandaise £13

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## MAIN

Loch Duart Salmon

New potatoes, shaved fennel, crushed turnips, horseradish, warm tartare sauce £24

Pressed Suckling Pig Belly

Black pudding and prunes, roast apricot, sage and borlotti bean cassoulet £26.5

Roast Gressingham Duck Breast

Crispy leg croquettes, cherries, almonds, baby leeks £28

Cornish Brill, Lobster and Devon Crab

Fresh pappardelle, bisque, sea aster, tarragon £35

Scottish 8oz Aged Beef Fillet

Winchester cheese and truffle chips, runner beans, red wine gravy, béarnaise £37.5

(v) Herb Gnocchi

Roast heirloom tomatoes, goats curd, baby basil, toasted hazelnuts £18

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## (v) SIDES £4

Fries, truffle salt // Buttered new potatoes, sea herbs //

Chicory and fennel salad, citrus dressing // Baby gem, Brighton Blue cheese dressing //

Heirloom tomato and goats' curd salad // Lambs lettuce, pickled cucumber

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All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.

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## DESSERT £8

### New Forest Eton Mess

Clotted cream parfait, white chocolate aero, marshmallows

### Treacle Tart

Burnt orange puree, thickened cream

### Blackberry Trifle

Bay leaf custard, vanilla, brown sugar meringue

### Hazelnut Set Custard

Chocolate shortbread crumb, raspberries

### (vg) Pineapple Carpaccio

Coconut yoghurt, compressed watermelon, lime granita

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### British Cheese Selection

Keen's Cheddar, Brighton Blue, Wigmore Soft, pear chutney, quince jam, oatcakes £13.5

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## DESSERT WINES

Sauternes, Gran Vin de Bordeaux, 2016

Glass (50ml) £7

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## FORTIFIED WINES

Grahams LBV Port 2013

Glass (50ml) £7

Tio Pepe Xeres Sherry

Glass (50ml) £7

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