

BIRD OF SMITHFIELD

STARTER

Soused Mackerel

Salt baked potato, marsh samphire, garlic sour cream £9

Pressed Chicken & Ham Hock

Wild mushrooms, celery, apple puree, nuts £9.5

Cured Loch Duart Salmon

Pickled fennel, coffee, keta caviar, sourdough crisps £12

Scottish Scallops

Butternut, lardo, pistachio, salsa verde £16.5

Heritage Beetroot Salad

Goat's curd, endive, red chard cress, truffle vinaigrette £9

MAIN

Line Caught Cod

Brandade, crushed peas, crispy potatoes, caper beurre noisette £24

Kentish Free Range Chicken

Pressing of leg & potato, cavalo nero, fava beans, thyme jus £21

Cornish Baked Halibut

Braised leeks, sautéed potato, caviar & sherry beurre blanc £26

Grassfed Roast Fillet of Beef

Fondant potato, Savoy cabbage, wild mushroom jus £29

Winter Roast Cauliflower

Crispy chickpeas, hummus, dukkah, spring onion, herb dressing £16.5

SIDE £4

Buttered Savoy Cabbage // New Potatoes & Herb Butter // Chips
Green Beans & Shallots // Chantenay Carrots & Coriander // Mix Leaf Salad

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.