

BIRD OF SMITHFIELD

A LA CARTE MENU

Grilled Mackerel

Fennel, apple and cucumber salad, toasted sesame seeds, buttermilk dressing £9.5

Kentish Chicken Ballotine

Crispy skin, English asparagus, parmesan and tarragon cream £11

(v) Green Pea and Mint Soup

Welsh rarebit crostini, soft boiled quail's eggs £8

Pan Fried Scottish Scallop

Cockles, chorizo, broad beans, parsley £16.5

(v) Ricotta and Slow Roast Garlic Ravioli

Salsa verde, Winchester cheese £9 / £16.5

Pan Fried Foie Gras and Duck Liver Toast

Madeira sauce, spiced pear chutney £12

MAIN

Roast Cornish Hake

Sea vegetables, South Coast cockles, caper brown butter £25

New Season Dorset Lamb Rump

Jersey Royals, broad beans, lamb croquette, bearnaise £25

Roast Loch Duart Salmon

Salt baked yellow beetroot, sea beets, goats' curd, horseradish £24

Middle White Belly of Pork

Apple caramel, potato gratin, kale £23

Surrey Farm Aged Fillet of Beef

Potato fondant, roast shallot, celeriac, red wine butter £29

(v) Bubble and Squeak

Asparagus, samphire, duck eggs, hollandaise £15

(v) SIDES £4

Skinny Fries, truffle salt // Steamed Kale, red chilli // Buttered Jersey Royals, sea herbs // Shaved Fennel and Red Radish Salad, salsa verde dressing // Spring Greens, seaweed butter // Yellow Beetroot and Goats' Curd Salad, shaved red onion

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.