

BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Roasted Isle of Orkney Scallop,
borlotti beans, tomato, girolles, parsley, lardo di Colonnata £16.50

Salad of Heritage Tomatoes " Panzanella ",
red pepper, bocconcini, green olive, cold pressed olive oil £8

Roasted Foie Gras,
crushed nectarine, cherry purée, pistachio £12.50

Home Cured Bresaola,
pickled girolles, yellow beans, apricot, hazelnuts, Berwick edge cheese £8.50

Salt Cod Bavaois,
smoked eel, cucumber, brown shrimp, dill £8

Cep Velouté,
slow cooked hen's egg, crispy shallot £6.50

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Risotto of English Asparagus,
peas, mousseron, Grana Padano £20

Breaded Fillet of Plaice,
parmesan gnocchi, agretti, buttered cockles, sea herbs £24

Roasted New Seasons Lamb,
rainbow chard, broad beans, confit potatoes, lamb fat dressing, Berkswell cheese £26

Fillet of Scotch Beef,
Tropea onion, sauté of girolles, wild garlic and almond pesto, red wine £30

Roasted Wild Cornish Turbot,
crab, ink linguine, chilli, garlic, olive oil £28

Pan Fried Loin of Cod,
crushed Jersey royals, mousseron, mussels, watercress £24

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Chateaubriand of Beef, (For 2 people)
spinach, pommes Anna, red wine, cep persillade, bone marrow £80

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Green Leaf Salad £3 / *Yellow Beans* £3.50 / *New Potatoes* £3.50

Our menu changes regularly, as produce goes in and out of season. We do our best to update our menus online as regularly as possible but cannot guarantee the menu will be the same when you visit.

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