

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

Ballontine of Octopus,
salt and pepper squid, ink tarama, samphire, citrus vinaigrette £9

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Risotto of English Asparagus,
peas, ovuli mushroom, 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, roasted cep, 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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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