

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Tasting Menu

Salt Cod Bavaois,
smoked eel, cucumber, brown shrimp, dill
Serenissimma Prosecco Spumante, Veneto, Italy

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Home Cured Bresaola,
pickled girolles, yellow beans, apricot, hazelnut, Berwick edge cheese
Château Nestuby Rosé, Provençale, France

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Roasted Isle of Orkney Scallop,
borlotti beans, tomato, girolles, parsley, lardo di Colonnata
Folium, Sauvignon blanc, Loire Valley, France

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Breaded Fillet of Plaice,
parmesan gnocchi, agretti, buttered cockles, sea herbs
Quinta dos Espinhosos, Minho, Alvarinho

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Roasted New Seasons Lamb,
rainbow chard, broad beans, confit potatoes, lamb fat dressing, Berkswell cheese
Excelion, Rioja Crianza, Spain

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Sour Cherry Bakewell Tart,
amaretto custard
Malvasia, Colli Piacentini, DOC, Italy

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.

6 Courses £50
Additional Wine Flight: 6 wines £28

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