

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Tasting Menu

Salt Cod Bavarois,

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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Pan Fried Loin of Cod,

crushed Jersey royals, mousseron, mussels, watercress

Quinta dos Espinhosos, Minho, Alvarinho

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Fillet of Scotch Beef,

Tropea onion, roasted cep, wild garlic and almond pesto, red wine

Excelion, Rioja Crianza, Spain

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White Chocolate Pannacotta,

English strawberry, buttermilk, meringue

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

** Premium Wine Flight: 6 wines £50

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