



## Private Dining Room Menu

Head Chef Tommy Boland

**Home Cured Bresaola,**  
*mousserons, yellow beans, apricot, hazelnuts, Berwick edge cheese*

**Salt Cod Bavarois,**  
*green gazpacho, chilli, spring onion, avocado*

**Tartare of Sea Trout,**  
*green chilli, soy, spring onion, avocado, coriander, sesame*

**Salad of Heritage Tomato "Panzanella",**  
*red pepper, bocconcini, green olive, cold pressed olive oil*

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**Risotto of Cep,**  
*sweetcorn, tarragon, parmesan*

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

**Roasted New Seasons Lamb,**  
*rainbow chard, broad beans, confit new potatoes, Berkswell cheese*

**Pan Fried Loin of Cod,**  
*crushed Jersey royals, peas, mussels, watercress*

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**Sour Cherry Bakewell Tart,**  
*amaretto custard*

**Frozen Exotic Fruit Parfait,**  
*alphonso mango, coconut rice crispy*

**English Strawberry 'Eton Mess',**  
*strawberry sorbet*

**Selection of Cheese,**  
*fruit and nut bread, seasonal fruit chutney £5 supp.*

**Three courses £55**

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 let us know if you have any special requirements  
A 12.5% discretionary service charge will be added to your bill  
Bird of Smithfield, 26 Smithfield, London, EC1A 9LB