



Private Dining Room Menu

Head Chef Tommy Boland

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

Salt Cod Bavarois,
smoked eel, pickled cucumber, brown shrimp, dill

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

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

–

Risotto of English Asparagus,
mousseron, Grana Padano

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, mousseron, mussels, watercress

–

Sour Cherry Bakewell Tart,
amaretto custard

Frozen Exotic Fruit Parfait,
alphonso mango, passion fruit

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