



## 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*

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### Risotto of English Asparagus,

*peas, ovuli mushroom, 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*

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### Rum Baba,

*vanilla, pineapple, exotic foam*

### Chocolate and Orange 'Jaffa Cake',

*orange sorbet, chestnut foam*

### White Chocolate Pannacotta,

*Gariguette strawberry, buttermilk*

### Selection of Cheese,

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

Three courses £55

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