

# BIRD OF SMITHFIELD

## Roof Terrace Menu

Head Chef Tommy Boland

---

Belvedere Spritz £10

Aperol Twist £10

Belvedere Espresso Martini £10

Basil Mojito £10

---

Roasted Isle of Orkney Scallop, borlotti beans, tomato, girolles, parsley, lardo di Colonnata (£8 supplement)

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

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

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

Cep Velouté, slow cooked hen's egg, crispy shallot

-

Risotto of English Asparagus, peas, mousseron, Grana Padano

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

Fillet of Scotch Beef, Tropea onion, sauté of girolles, wild garlic and almond pesto, red wine (£12 supplement)

Pan Fried Loin of Cod, crushed Jersey royals, mousseron, mussels, watercress

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

-

Green Leaf Salad £3 / Yellow Beans £3.50 / New Potatoes £3.50

-

Frozen Exotic Fruit Parfait, Alphonso mango, coconut rice crispy

Chocolate 'Jaffa Cake', orange, vanilla, chestnut

Sour Cherry Bakewell Tart, amaretto custard

English Strawberry Eton Mess, strawberry sorbet

Selection of Cheese, fruit & nut bread, chutney, grapes (£5 supplement)

**£27 per person**

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 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