

BIRD OF SMITHFIELD

Roof Terrace Menu

Head Chef Tommy Boland

Pink Pepper Gin & Tonic £10

Aperol Spritz £8.5

Rye Whiskey Negroni £10

Bloody Mary £10

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

Salad of Heritage Tomatoes, bocconcini, olive oil

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

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

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Risotto of English Asparagus, peas, ovuli mushroom, Grana Padano

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

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

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

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

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

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Frozen Coconut Parfait, Alphonso mango, coconut rice crispy

Chocolate 'Jaffa Cake', orange, vanilla, chestnut

Rum Baba, vanilla, pineapple, exotic foam

White Chocolate Pannacotta, English strawberry, buttermilk, meringue

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

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.

£27 per person

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