

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

2 courses £19.50 / 3 courses £23

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

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

**Salt Cod Bavarois,**  
*crab, cucumber, brown shrimp, dill*

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

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

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

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*Tomato Red Onion Salad £4 / Green Leaf Salad £3*  
*New Potatoes £3 / Sauté of Hispi Cabbage £4*

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**Chocolate 'Jaffa Cake',**  
*orange, vanilla, chestnut*

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

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

*Max 8 people*

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