

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

2 courses £19.50 / 3 courses £23

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

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

**Salt Cod Bavaois,**  
*smoked eel, 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 English Asparagus,**  
*peas, mousseron, Grana Padano*

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

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

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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.

**A big welcome to Bird of Smithfield from all the team.**

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