

# 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*

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

**Salt Cod Bavarois,**  
*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, ovuli mushroom, 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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**Rum Baba,**  
*vanilla, pineapple, exotic foam*

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

**White Chocolate Pannacotta,**  
*English strawberry, buttermilk, meringue*

**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