

BIRD OF SMITHFIELD

Head Chef Tommy Boland

TASTING MENU

Tartare of Beef, Sriracha mayonnaise, crispy shallot, butterfly sorrel, grilled ciabatta

Isle of Orkney Scallop, chanterelles, spätzle, crispy cauliflower, kibbled onion

Pan Fried Fillet of Wild Bass, puy lentils, savoy cabbage, braised trotter, roasting juices

Braised Short Rib of Beef, creamed polenta, lardons, thyme, sprout leaves, red wine

Brie de Meaux, hazelnuts, honey, truffle
(optional course, £5 per person)

Sticky Toffee 'Sundae', vanilla ice cream, salted caramel mousse, Medjool dates

Tea or Coffee, Petit Fours

Six Courses & Coffee/ Tea & Petit Fours £50
Optional Wine Flight £30

*All dishes are **subject to change due to seasonality***

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