



## Private Dining Room Menu

Head Chef Tommy Boland

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

**Slow Cooked Duck Egg,**  
*crushed pumpkin, shaved chestnut, artichoke crumble, truffle (v)*

**Tartare of Beef,**  
*Sriracha mayonnaise, crispy shallots, butterfly sorrel, grilled ciabatta*

**Beetroot Cured Sea Bass,**  
*shaved turnip, horseradish dressing, sea herb tempura, golden beetroot*

–

**Warm Salad of Baked Roots,**  
*creamed polenta, black truffle, Grana Padano, kibbled onion (v)*

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

**Slow Cooked Pork Belly,**  
*quince, Tokyo turnip, black radish, cime di rapa, turnip oil*

**Steamed Loin of Cornish Cod,**  
*soy, cuttlefish, spring onion, chilli, rice wine, shiitake*

–

**Baked Cheesecake,**  
*black currant, rhubarb, vanilla*

**Chocolate Brownie Sundae,**  
*marshmallow, pistachio, grue de cacao*

**Lemon Sponge,**  
*clementine sorbet, lemon curd, poached clementine*

**Selection of Cheese,**  
*fruit and nut bread, seasonal fruit chutney £5 supp.*

**Three courses £55**

Please let us know if you have any special requirements  
A 12.5% discretionary service charge will be added to your bill  
Bird of Smithfield, 26 Smithfield, London, EC1A 9LB