

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Isle of Orkney Scallops, *cepe fondue, coco beans, cob nut* £16.50

Caramelised Lamb Sweetbreads, *ewe's cheese, broad beans, carrots* £8

Cured Cornish Mackerel, *kohlrabi, dill, yoghurt, cucumber* £8.50

Salad of Crab, *pickled cucumber, radish, lemon mayo, crispy filo pastry* £10

Tartare of Veal Tonnato, *broad beans, pickled shimeji, capers* £9

Salad of Heritage Tomatoes, *green olive, stracciatella, tomato consommé* £9

Roasted Foie Gras, *sweet and sour cherries, pistachio, crushed nectarine* £13.50

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Cassoulet of Borlotti Beans, *girolles, spinach, parsley, ewe's cheese* £18

Suckling Piglet Belly, *cabbage, bacon, smoked apple, pickled raisins* £21

Steamed John Dory, *chilli, squid, coriander, Thai coconut broth* £27

Roasted Loin and Shoulder of Lamb, *tempura courgette flower, green courgette, roasting juices* £28

Pan fried Sea Bream, *crayfish, linguine, shellfish cream* £24

Roasted Sirloin of Scottish Beef, *mushroom, persilade, bone marrow, red wine* £35

Roasted Loin of Cornish Cod, *'nduja, cockles, samphire, borlotti beans* £25

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*Runner Beans / Green Salad / New Potatoes* £3.50

Vanilla Crème Brûlée, *textures of English strawberries* £7

Lemon Curd, *agrumes, arlette biscuit, orange sorbet* £5.50

Tiramisu, *cocoa nibs, bitter chocolate, coffee* £6

Fresh Charentais Melon, *lime, mojito granita, watermelon* £5.50

Chocolate and Cherry Sphere, *cherry sorbet, chocolate mousse* £7.50

Frozen Peanut Parfait, *raspberry sorbet, dark chocolate* £7.50

Selection of Cheese, *fruit & nut bread, chutney, grapes* £10.50

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