

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

Set Lunch Menu  
2 Courses £25 / 3 courses £28

Tartare of Cured Sea Trout, *green chilli, avocado, coriander, lime*

Wild Garlic Velouté, *slow poached egg, crispy spätzle, ramsons*

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Steamed Loin of Cod, *Jersey royals, seaweed butter, prawns, agretti, butter lettuce*

Roast Breast of Chicken, *lovage, grelot onions, ricotta gnocchi*

*Purple Sprouting Broccoli / Green Salad £3.50*

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Lemon curd, **blood orange**, *Arlette biscuit, orange sorbet*

Fresh Charentais melon, *lime, mojito granita, watermelon*

Monday – Friday Lunch  
8 people

**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

# BIRD OF SMITHFIELD

Head Chef Tommy Boland

Set Dinner Menu  
3 Courses & Aperol Spritz £30

Tartare of Cured Sea Trout, *green chilli, avocado, coriander, lime*

Wild Garlic Velouté, *slow poached egg, crispy spätzle, ramsons*

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Steamed Loin of Cod, *Jersey royals, seaweed butter, prawns, agretti, butter lettuce*

Roast Breast of Chicken, *lovage, grelot onions, ricotta gnocchi*

Vegetarian option available

*Purple Sprouting Broccoli / Green Salad* £3.50

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Lemon curd, **blood orange**, *Arlette biscuit, orange sorbet*

Fresh Charentais melon, *lime, mojito granita, watermelon*

Monday to Friday 6pm-7pm

Saturday 6pm-10pm

Max 8 people

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A discretionary service charge of 12.5% will be added to your bill