



Private Dining Room Menu

Head Chef Tommy Boland

Isle of Orkney Scallops,
cepe fondue, coco beans, cob nut

Tartare of Cured Cornish Mackerel,
kohlrabi, dill, yoghurt, cucumber

Pan-Fried Foie Gras,
sweet & sour cherry, crushed nectarine

Salad of Heritage Tomatoes,
green olive, stracciatella, tomato consommé (v)

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Crispy Piglet Belly,
cabbage, smoked apple, cider sauce, crackling

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

Pan Fried Sea Bream,
hand rolled linguine, sardine vinaigrette, lemon

Cassoulet of Borlotti Beans,
girolles, spinach, parsley, ewe's cheese (v)

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Vanilla crème brûlée,
textures of strawberries

Tiramisu,
cocoa nibs, bitter chocolate, coffee

Lemon curd,
agrumes, Arlette biscuit, orange sorbet

Selection of Cheese,
homemade seasonal fruit chutney, fruit and nut bread
(£5 supplement)

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