

BIRD OF SMITHFIELD

Head Chef Tommy Boland

SET MENU

£19.50 – 2 courses

£23 – 3 courses

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

Slow Cooked Duck Egg, crushed pumpkin, shaved chestnut, artichoke crumble, truffle

Caramelised Shoulder of Goat, baked celeriac, glazed onion, toasted barley, celeriac velouté

–

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

Slow Cooked Pork Belly, quince, Tokyo turnip, black radish, cima di rape, turnip oil

Warm Salad of Baked Roots, creamed polenta, black truffle, Grana Padano, kibbled onion

–

Vanilla Baked Cheesecake, rhubarb purée, blackcurrant

Warm Chocolate Brownie Sundae, marshmallows, hot chocolate foam, pistachio crumble

Lemon Sponge, clementine purée, lemon curd, clementine sorbet

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

Mon – Fri, 12pm to 3pm | Mon – Sat, 6pm to 10pm | Max 8 people

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