

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Glass of Serenissima Prosecco Spumante, Veneto, Italy

Warm Salad of Sole, *mussel & ink beignets, taramasalata, clementine dressing, fennel*

Crown Prince Squash Velouté, *shaved chestnut, trompette, pickled pumpkin*

Chicken Liver Parfait, *hazelnut, burnt sour dough crumble, golden beetroot*

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Hand Rolled Farfalle, *leeks, celery, swiss chard, parsley, cauliflower*

Curried Loin of Monkfish, *caramelised cauliflower, pomegranate, crispy onion, bok choy*

Caramelised Duck Breast, *crushed pumpkin, pickled red cabbage, spiced honey, braised leg pie*

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Rhubarb and Ginger Beer Fool, *citrus beignets, poached rhubarb, yogurt Chantilly*

Lemon Meringue, *caramelised arlette, agrumes, orange sorbet*

Selection of Cheese, *homemade seasonal fruit chutney, fruit and nut bread*

Coffee/ Tea

3 courses & glass of prosecco £30

Dishes subject to change.
Served Monday to Saturday 6pm-10pm

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.

www.birdofsmithfield.com