

BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Isle of Orkney Scallops, *cauliflower, girolles, almonds, sweetcorn* £16.50

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

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

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

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

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

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

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Cassoulet of Coco beans, *girolles, spinach, parsley, Ewe's cheese* £18

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

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, *hand rolled linguine, sardine vinaigrette, lemon* £21

Roasted Fillet of Aged Beef, *girolles, spinach, creamed potato, roquette and almond pesto* £34

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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

Baked Alaska, *loquat, yogurt, apricot* £6

Warm chocolate fondant, *hazelnut crumble, chocolate ice cream* £7

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