

BIRD OF SMITHFIELD

Head Chef Tommy Boland

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

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

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

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

Suckling Piglet Belly, *cabbage, bacon, smoked apple, pickled raisins*

Cassoulet of Coco Beans, *girolles, spinach, parsley, Ewe's cheese*

Runner Beans / Green Salad / New Potatoes £3.50

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Lemon curd, *agrumes, arlette biscuit, orange sorbet*

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

Monday – Friday Lunch
Max 8 people

Set Dinner Menu 3 Courses & Aperol Spritz £30

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

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

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

Suckling Piglet Belly, *cabbage, bacon, smoked apple, pickled raisins*

Cassoulet of Coco Beans, *girolles, spinach, parsley, Ewe's cheese*

Runner Beans / Green Salad / New Potatoes £3.50

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Warm chocolate fondant, hazelnut crumble, chocolate ice cream

Lemon curd, agrumes, arlette biscuit, orange sorbet

Monday to Saturday 6pm – 10pm
Max 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