

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Tasting Menu

Tartare of Beef,

cornichon, Siracha mayonnaise, crispy shallot, radish

Claude Renoux, Cuvée de Reserve Gold Label, France

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Isle of Orkney Scallop,

chanterelles, spätzle, parsley root purée, kibbled onion

Macon Peronne, Domaine des Gandines, Chardonnay, France

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Pressed Shoulder of Lamb,

toasted barley, glazed onion, celeriac velouté

Colli Senesi Chianti DOCG, Italy

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Steamed Cornish Cod,

soy, cuttlefish noodles, chilli, exotic mushrooms

Semillion/Sauvignon Blanc, Glenrun Station, South Australia

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Caramelised Pork Belly,

quince, turnip, black radish, cima di rapa, turnip oil, apple

Petit Chablis, Burgundy, Laroche, France

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Blood Orange Set Custard,

doughnuts, yogurt ice cream, orange jelly £6

Tokaji Oremus, Noble Late Harvest, Furmint, Hungary

6 Courses £50

Additional Wine Flight: 6 wines £35

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