



Taste of Spring Dinner

Thursday 6th April

£75 per person

Spring is fast approaching and the promise of the London sunshine is just around the corner...

With this in mind and using seasonal ingredients such as wild garlic, Jersey Royals, English asparagus, rhubarb etc.; our Head Chef Tommy Boland has created a 7 course tasting menu showcasing the best of spring has to offer!

Each course has been skilfully matched with wine by our favourite wine importers at The Knotted Vine and our special guest speaker & wine extraordinaire Andrea Fularczuk from Sparkling Wino. Andrea will be hosting the event and sharing her unique perspective on all things wine & food related!

The seven course tasting menu and all matching wines are at only £75 per person!

Sparkling Wino is a wine & food lifestyle consultancy, headed by the wonderful Andrea Fularczuk. Andrea's passion for wine has resulted in an array of exciting experiences including working in wine cellars, vineyards, as a wine writer, wine educator and wine judge in addition to holding a diploma in Oenology and Viticulture and an MBA focusing on wine.

Knotted Vine are young wine importers based in London, specialising in small production wines. Their wines are hand crafted artisan gems made with care and dedication whilst delivering pure enjoyment with every sip!

Booking is essential and spaces are limited.
Please note that the seating is on 1 communal table.

To book contact Nadia on 0207 5595100 / nadia@birdofsmithfield.com

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Roasted Isle of Orkney Scallop
crispy bacon, peas, melted onions, shoots
Louios Barthelemy Brut NV, Champagne, France

Wild Garlic Velouté
slow cooked pheasant egg, crispy spätzle, parmesan
Damian Pinon Vouvray 'Tuffo' 2015, Loire

Roasted Foie Gras
rhubarb, ginger bread, pomegranate
Gunther Steinmetz Riesling Auslese 2012, Mosel, Germany

Pan- Fried John Dory
wild rice, tarragon, crab, caramelized cauliflower
Mon Seul Desir Viognier 2015, Costieres de Nimes, France

Roasted Breast of Black Leg Chicken
broad beans, asparagus, Jersey royals, morels
David Franz Plane Turning Right 2012, Barossa Valley, Australia

Homemade vanilla yogurt
pink grapefruit, cinnamon foam
Cossetti Grignolino 2014, Piedmont, Italy

Chocolate and orange pave
muscavado crumble, orange sorbet
Mar 7 Pedro Ximenez, Jerez, Spain

7 Course Tasting Menu & Matching Wines £75
Please let us know if you have any food allergies or intolerances.
A discretionary service charge of 12.5% will be added to your bill