BIRD OF SMITHFIELD

BAR MFNU

SNACK

(vg) Salted peanuts OR Mixed smoked nuts £4

(vg) Herbed mixed Green Queen and Kalamata olives £4

(v) Sourdough bread, seaweed butter £3

(vg) Fries, truffle salt OR (v) Sweet potato fries, sriracha mayonnaise £4

Dorset Crab on toast, paprika mayonnaise, radish salad £11

(v) Heirloom tomato and feta arancini £6

Rabbit and ham hock rillettes, roasted apricot jam, crostini £6

Confit duck croquettes, béarnaise sauce £6

Potted salmon, capers, toast £6

Spicy grilled chorizo, tarragon cream £5

(v) Keen's Cheddar, Brighton Blue, Wigmore Soft, pear chutney, quince jam, oatcakes £13.5

SALAD

(v) Grilled feta, avocado mousse, quinoa, green chilli, coriander, citrus dressing £14

(v) Bitter leaf, cherry tomato, toasted almond, goats' curd, orange £14

Chicken Caesar, baby gem, Winchester cheese, quails' eggs, sourdough croutons, pancetta £15.5

MAIN

Double Beef and Cheese Burger

House relish, pickles, tomato, shredded iceberg, slaw, fries £16

Buttermilk Fried Chicken Burger

Sriracha mayonnaise, baby gem, pickles, slaw, fries £14

(vg) Pulled BBQ Jackfruit GF Burger

Vegan slaw, pickles, hot sauce, sweet potato fries £13

Cornish Shellfish Linguine

Bisque, sea vegetables, lime, chilli £18

8oz Miso Marinated Flatiron Steak and Fries

Grilled heirloom tomatoes, lamb's leaf, shallots, jus £16

Braised and Torched Octopus

Chorizo, borlotti bean cassoulet, saffron rouille, toast £15

South Coast Mussels and Fries

Coconut, lemongrass broth, spring onion, coriander, lime, chilli £15

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.