BIRD OF SMITHFIELD

Head Chef Tommy Boland

BREAKFAST MENU

Monday to Friday 8am-10.30am

Pastries, homemade muffins or grilled sourdough £2.50 each (Takeaway deal with a coffee £2)

> French toast £3.50 Sweet or savoury

Bacon sandwich £4.50

Greek yoghurt, homemade honey granola £5

Pan-fried Bantham eggs, hash brown, black pudding, home-made brown sauce £6.50

Crushed avocado, scrambled egg on toast £6.50

Smoked salmon, creamed cheese, chive, toasted sourdough £6.50

BUILD YOUR OWN BREAKFAST

Streaky bacon £2.50

Smoked salmon £3

Grilled sourdough £2.50

Two eggs, your choice £2.55

Crushed avocado £2.50

Creamed cottage cheese £2

Black Pudding £2.50

Hash Brown £2

Mug of tea £2

Teapot £3 - £3.50

Teapot to share £6.50

Selection of coffees £2 - £2.50

GROUND FLOOR LUNCH MENU

Monday to Friday 12pm-3pm

PLEASE CHECK THE BOARD FOR DAILY BURGER SPECIAL

Beetroot salad, goat's curd, celeriac, apple £7.50 Warm duck salad, baked parsnips, carrots, bitter leaves £8.50 Grilled mackerel, fine potato salad, sea vegetables, pickled cucumber £8

Moules Marinière, garlic, parsley, white wine £12.50 Grilled pork chop, creamed potatoes, cavalo nero £13 Roasted cauliflower, brown butter emulsion, almond, lemon £11.50

SIDES £3.50: Skin on Fries, Winter Greens, Creamed Potatoes

Vanilla baked cheesecake, mango, lime £7
Chocolate brownie sundae, whipped salt caramel, 100's and 1000's, vanilla ice cream £8.50
Crème caramel, golden raisins, sauternes jelly £8

BAR MENU

Monday to Saturday 6pm-10pm

Sweet & spicy nuts £4
Nocellara del Belice olives £4
Homemade sourdough & butter £3
Smoked sweetcorn velouté £3
Parmesan arancini £4
Salt & pepper squid £4

Beef Tartare, toast £6.50
Spicy chorizo, grilled sourdough £5
Savoury doughnuts, 'Nduja cream £5
Vacherin Mont d'Or, hazelnut, honey, toast £5
Pork croquettes, pickled walnut purée £4.50
Skin on chips £3.50