

the Smithfield



House focaccia, wild garlic butter (v)	4
Whipped Cods roe & radishes	5
Gordal olives (vg)	5.5
Pig head croquettes, gribiche	5.5
Jersey Oysters, shallot mignonette	3.5/12
Wye valley asparagus, poached egg, <i>Corra Linn</i> , breadcrumbs (v)	12
Smoked ox tongue, heritage beetroot & horseradish	12.5
<i>Datterini</i> tomatoes, stracciatella & sea beet pesto (v)	13
Crab crumpet, bisque	14
Stuffed squid, nduja, chickpeas, tomatoes, mojo verde	14
Aubergine, hazelnut, pepper, brown butter, & yogurt (v)	16
Lemon sole, capers, parsley	25
Onglet, peppercorn sauce, roast shallot	26
Roast cod, spinach, mussels	28
Grilled, <i>Hebridean</i> hogget, caponata, salsa verde	28.5
<i>Herb fed</i> chicken, bacon & tarragon pie, buttered greens	34
800g <i>Middle White</i> shoulder chop, cider sauce, gem, peas	45
<i>Herb fed</i> roast chicken, lemon potatoes, caesar salad & aioli	38/76
Caesar salad	5.5
Grilled hispi cabbage (v)	5.5
Chips (vg)	5.5

Please speak to your server about information regarding allergens

A discretionary service charge of 10% will be added to your bill