

The Grill

'SMITHS' OF SMITHFIELD'

Tasting Menu

7 courses for 110, paired wines for 50, to be taken by the whole group

Canapés

Cheese & onion gougère, pickled walnut
Orkney scallop, apple & nori tart, yuzu, wasabi, trout roe
New season pea & wild garlic croustade
Parker House rolls, lavender honey, truffle butter

NV Drappier Carte D'Or Brut, France

Cured sea bream

elderflower vinegar, hazelnuts, grapes & celery
Albariño Casal Caeiro "Sobre Lias", Bodegas Castro Martin, Rias Baixas, Spain

Poached halibut

cucumber, crème fraîche, Exmoor caviar
Bourgogne Chardonnay, "Les Grande Coutures", Xavier Monnot, Burgundy, France

Scotch beef fillet

beef XO, veal sweetbread, morel, green peppercorn
Crozes-Hermitage, "La Matinière", Ferraton Père & Fils

Blue cheese & fig

Cashel blue, fig & red currant tart
10pp supplement

Pre - Dessert

Yuzu & lemon thyme cheesecake

Mayan chocolate

sour cherry, cherry ice cream
Tawny Port 10yrs Ferreira Dona Antonia

Petit Fours

Crème de menthe after eights

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. An adult's recommended daily allowance is (2000 Kcal). Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product.

The Grill

'SMITHS' OF SMITHFIELD'

Vegetarian Tasting Menu

7 courses for 110, paired wines for 50, to be taken by the whole group

Canapés

Cheese & onion gougère, pickled walnut

Wild mushroom & tarragon tartlet, crispy

New season pea & wild garlic croustade

Parker House rolls, lavender honey, truffle butter

NV Drappier Carte D'Or Brut, France

Salt baked celeriac

Elderflower vinegar, hazelnuts, grapes & celery

Albariño Casal Caeiro "Sobre Lias", Bodegas Castro Martin, Rias Baixas, Spain

Wykham Farm asparagus

Wild garlic velouté, black truffle, hazelnuts

Bourgogne Chardonnay, "Les Grande Coutures", Xavier Monnot, Burgundy, France

Globe artichoke barigoule

peas, broad beans, salsa verde

Crozes-Hermitage, "La Matinière", Ferraton Père & Fils

Blue cheese & fig

Cashel blue, fig & red currant tart

10pp supplement

Pre - Dessert

Yuzu & lemon thyme cheesecake

Mayan chocolate

Sour cherry, cherry ice cream

Tawny Port 10yrs Ferreira Dona Antonia

Petit Fours

Crème de menthe after eights

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