



3 Course Set Menu

£80 per person

Starters

Warm heritage beetroot salad, pickled walnuts, pomegranate (vg)

Smoked salmon mousse, cucumber, dill crème fraiche, caviar

Free-range chicken terrine, Chanterelles, truffle, brioche

Mains

Chestnut gnocchi, glazed salsify, wild mushrooms, kale (vg)

Roast cod, Suffolk chorizo, haricot beans, mussels

Dry aged Scotch sirloin, celeriac, leek fondue, Brussel sprouts

Dry aged Scotch Fillet (£7.50 supplement)

Desserts

Baked Alaska, clementine compote, lemon balm

Port poached Williams Pear, ricotta custard pithivier, pear ice cream

Roasted pineapple, coconut mousse, mango sorbet, rum

Selection of artisan British cheeses, crackers,
celery, grapes, chutney (£5 supplement)

Please note we do require a pre order 14 days
before your seated meal.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. All tables are subject to a service charge of 12.5% and a pre order in advance.

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