

P O R T L A N D

PRIVATE DINING ROOM LUNCH MENU - £45

At lunch, we offer a more 'a la carte' menu in the Private Room but still keeping some of the shared conviviality of our evening menus.

Guests can choose a vegetarian or a fish or a meat starter, and then a vegetarian or a fish or a meat main course (all served with sharing vegetable dishes for the table) and then one dessert is chosen for the whole group.

We can cater to all dietary requirements.

Please see a sample menu below.

Please note, this is a sample menu, although on the day your menu will follow a similar structure with a similar balance of dishes

F I R S T C O U R S E

Cave-grown Paris mushrooms

Thinly sliced with fermented buckwheat & 36-month aged Parmesan

Tartare of aged Cornish beef

Périgord truffles, Jerusalem artichoke & toasted brioche

Raw Dorset trout

Smoked cod's roe, kohlrabi & tarragon

M A I N C O U R S E

Roasted Hispi cabbage, hollandaise & Périgord truffle

Cornish fish from Kernow Sashimi, whey & brown butter sabayon

Yorkshire Lamb, black garlic jam

All served with roast potatoes, red cabbage & heritage carrots for the table

D E S S E R T

Please choose one of the below for your group

Pear & almond tart

Buttermilk pudding with Charentais melon

Chocolate mousse with Chantilly cream & candied nuts