

P O R T L A N D

PRIVATE DINING ROOM

LUNCH - À LA CARTE - £39 PP

Because we work on a highly seasonal basis & source all our meat and fish from smaller day boats and farmers, it is impossible to guarantee the exact composition of the dishes. Please contact us if you have any concerns and we will provide as much detail as possible. Below is our *sample* à la Carte menu;

T O S T A R T

Warm treacle sourdough, whipped beef fat

*We can cater to
all dietary require-
ments, as long as we
have notice at least
48 hours in advance*

F I R S T C O U R S E

To choose from

New season asparagus, ricotta gnudi, egg yolk & nettles

Norfolk quail stuffed with sweetbreads, chanterelles & wild garlic

Raw mackerel, smoked cod's roe, kale & green apple

M A I N C O U R S E

To choose from

Roasted cauliflower, cultured cream, three-cornered garlic & purple sorrel

Cornish fish, artichoke, parsnips & smoked mussel broth

St. Bride's chicken, white asparagus, calçots and wild rocket

D E S S E R T

To pre-order; Please choose one of the below for your whole group

Sea buckthorn granita, sesame praline mousse & blood orange marmalade

Lavender and granola parfait, Yorkshire rhubarb & buttermilk

Whipped 74% Haitian chocolate ganache, jasmine milk tea & Salisbury honey

Petit Four