

P O R T L A N D

PRIVATE DINING ROOM

DINNER - À LA CARTE - £62 P P

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

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

Warm treacle sourdough, whipped beef fat
Bresaola & Culatta charcuterie
Smoked cod's roe, grelot onions and chervil

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 scallop, 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