

P O R T L A N D

PRIVATE DINING ROOM

DINNER - TASTING MENU - £75 P P

Our Tasting Menu is for the whole table and offers a tremendous breadth of cooking techniques, plucking the highlights of this season's menu, spreading across six courses. All courses are individually plated and each guest will receive their own dishes

We can cater to all dietary requirements, as long as we have notice at least 48 hours in advance

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

S N A C K S

Crispy chicken skins | Carrot financiers | Lobster tartlets

Warm treacle sourdough served with whipped beef fat

Raw Isle of Mull scallop

Kale & green apple

New season asparagus & ricotta gnudi

Egg yolk & nettles

Kernow fish

Artichokes, parsnips & smoked mussel broth

St. Bride's chicken

White asparagus, calçots & wild rocket

Lavender parfait

Yorkshire rhubarb & buttermilk ice cream

Petit Four