

# 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. Please note you will need to pre-order one 'type' of dessert for the group.

## T O S T A R T

*We can cater to all dietary requirements, 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 - the dessert will be a seasonal complete dish based around one of the 3 main ingredients...*

A chocolate-based dessert

A fruit-based dessert

A cream-based dessert

*Petit Fours*