

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