

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 requirements, 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

Wye valley asparagus, ricotta gnudi, egg yolk & wild herbs

Norfolk quail stuffed with sweetbreads, St George's mushrooms & three-cornered garlic

Raw mackerel, Jersey pearls & native seaweed

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, one option for your whole group

Loquats, with yoghurt cake, chamomile cream & tarragon

Lavender and granola parfait, Yorkshire rhubarb & buttermilk

Whipped 70% Grenada chocolate ganache, jasmine milk tea & Salisbury honey

Petit Four