

# P O R T L A N D

PRIVATE DINING ROOM

DINNER - TASTING MENU - £65 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*