

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;

T O S T A R T

*We can cater to
all dietary require-
ments, as long as we
have notice at least
48 hours in advance*

Warm treacle sourdough, whipped beef fat
Charcuterie
Smoked cod's roe, aliums & chervil

F I R S T C O U R S E

To choose from

London burrata, salt-baked candy beetroot, peaches & elderflower
Roasted sweetbreads, new season garlic & girolles
Hay smoked duck egg, Lea Valley asparagus & dill

M A I N C O U R S E

To choose from

Ricotta agnolotti, preserved lemon, peas & mint
Cornish pollock, mussels, broad beans & lemon balm
Herdwick lamb, Tropea onions & rosemary potato mille-feuille

D E S S E R T

To pre-order; Please choose one of the below for your whole group

A chocolate-based dessert
A fruit-based dessert
A cream-based dessert

Petit Four