

P O R T L A N D

PRIVATE DINING ROOM

LUNCH - CHRISTMAS À LA CARTE - £39 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* Christmas à la Carte menu

T O S T A R T

Warm treacle sourdough, raw butter

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

Raw ocean trout, baby beetroots, creme fraiche & cranberries
Wild chanterelle mushrooms, polenta & hen's egg
Confit chicken wings, Jerusalem artichoke, crosnes & chestnuts
Salt baked celeriac, goat's curd & hazelnuts

M A I N C O U R S E

To choose from

Kernow fish,, mussels, chervil root & pear
Chanctonbury venison, heritage carrots, baby radish & bilberries
Delicata squash, gnocchi, purple kale & Old Groendal cheese
* We can also offer Fosse Meadows Bronze turkey - this requires at least 1 weeks' notice

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