

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 sourdough with Bungay Raw butter
Charcuterie
Smoked cod's roe, aliums & chervil

F I R S T C O U R S E

To choose from

London stracciatella, baby beetroots, kombu & blackberries
Cornish monkfish crudo, physalis, pickled golden carrots
Chicken, pork & apricot terrine with Cornish baby gem

M A I N C O U R S E

To choose from

Autumn squash, gnocchi, walnuts & aged Mimolette
Cornish fish, charred courgettes, nasturtium & squid ink
Herdwick lamb, slow-cooked potatoes, black garlic & Trompettes

D E S S E R T

To choose from

Caramelised goat's milk pannacotta, black figs & their leaves
Milk chocolate, preserved English cherries & lemon thyme
Cornish strawberry tart

Petit Four