

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 stracciatella, baby beetroots, kombu & blackberries
Cornish mackerel, preserved cucumber & green strawberries
Chicken, pork & apricot terrine with Cornish baby gem

M A I N C O U R S E

To choose from

Summer squash, gnocchi, walnuts & aged Mimolette
Cornish pollock, charred courgettes, nasturtium & squid ink
Herdwick lamb, heritage 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