

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

Pickled & preserved vegetables

Courgette & Berkswell financiers

Crispy chicken skins, liver parfait & candied walnuts

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London stracciatella

Baby beetroots, kombu & blackberries

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Smoked carrot 'tartare'

Confit egg yolk & mustard leaf

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Cornish seabass

Charred courgettes, squid ink & nasturtium

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Herdwick lamb

Black garlic, slow-cooked potatoes & Trompettes

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Goat's milk pannacotta

Figs & their leaves

Petit Four