

# 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*

*Husbandry School tomatoes*

*Almond cream, Thai basil & white nectarine*

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*Grilled sweetcorn*

*Semolina & duck egg*

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*Cornish seabass*

*Charred courgettes, squid ink & nasturtium*

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*Herdwick lamb*

*Roasted onions & lamb fat potato*

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*Westcombe ricotta*

*Blackcurrants & meringue*

*Petit Four*