

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 our butter
Charcuterie
Smoked cod's roe, aliums & chervil

F I R S T C O U R S E

To choose from

London stracciatella, salt-baked celeriac, hazelnuts & black garlic
Smoked carrot 'tartare', confit egg yolk & mustard leaf
Kernow monkfish crudo, golden carrots & physalis
Confit chicken wings, sweetcorn, lemon thyme & Autumn truffle (£5 supplement)

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 beef, 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
Quince & bergamot tart with cardamom ice cream

Petit Four