

P O R T L A N D

PRIVATE DINING ROOM

LUNCH - À LA CARTE - £39 PP

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

Our warm sourdough with our butter

*We can cater to
all dietary require-
ments, as long as we
have notice at least
48 hours in advance*

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