

P O R T L A N D

PRIVATE DINING ROOM

DINNER - À LA CARTE - £62 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

*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 selection
Smoked cod's roe, aliums & chervil

F I R S T C O U R S E

To choose from

Smoked London stracciatella, salt-baked celeriac, black garlic & hazelnuts
Husbandry School squash, toasted yeast, smoked almonds & whipped ricotta
Cured ocean trout, pickled cranberries & golden beetroots
Confit chicken wings, sweetcorn, lemon thyme & Autumn truffle (£5 supplement)

M A I N C O U R S E

To choose from

Devonshire root vegetables, Époisses & caramelised onion broth
Kernow pollock, baby parsnips, mussels & sea herbs
Cotswolds venison, Trompette de la Mort & slow-cooked potatoes
Whole Ashburton duck glazed with mead, leg pithivier & salad
(for 2 - £10 supplement pp)

D E S S E R T

To choose from

Marjoram & white chocolate crèmeux, sheep's yoghurt & russet apple
Pump Street chocolate pavé & fennel ice cream
Quince & bergamot tart, cardamom ice cream

Petit Four