

# 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*

Cave-grown English mushrooms, fermented buckwheat & Old Winchester  
Cartmel ox heart tartare, oyster ponzu & green apple  
Lamb sweetbreads, baby parsnips, semolina & chestnut  
Isle of Mull scallops, roasted salsify & Yorkshire rhubarb (*£5 supplement*)

## M A I N C O U R S E

*To choose from*

Smoked ricotta tortellini, butternut squash, almonds & basil  
Cornish cod, chervil root, sea leeks, black garlic & dashi  
Cotswolds venison with Scottish juniper & hay-baked purple carrots  
Lake District beef, roasted cauliflower, shimeji mushrooms & pickled walnut  
Pithivier of duck & pigeon, hispi cabbage, morels & truffle jus (*for 2 - £30 supplement*)

## D E S S E R T

*To choose from*

Rosemary crémeux, blood orange sorbet & Italian meringue  
Milk chocolate 'trifle' with morello cherry & pink peppercorn ice cream  
Baked apple terrine, hazelnut ice cream & lemon thyme

*Petit Four*