

P O R T L A N D

PRIVATE DINING ROOM

DINNER - TASTING MENU - £69 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

Crispy chicken skin, liver parfait & candied walnuts

Kernow spider crab rolls

Cornish Gouda scones with black truffle butter

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Cave-grown English mushrooms

Fermented buckwheat & Old Winchester

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Isle of Mull scallop

Roasted salsify & Yorkshire rhubarb

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Cornish fish

Sea leeks, chervil root & dashi broth

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Cotswolds venison

Juniper & hay-roasted purple carrots

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White chocolate crèmeux

Marjoram, sheep's yoghurt & Russet apple

Petit Four