

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 selection
Smoked cod's roe, alliums & chervil

F I R S T C O U R S E

To choose from

Graceburn cow curds, roasted carrots, bitter leaves & sherry caramel
Hot-smoked Lincolnshire eel, golden beetroots, pears & herring roe
Chicken thigh & white asparagus tartlet, wild garlic & pickled mustard seeds
Lamb sweetbreads, baby parsnips, chestnuts & semolina
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, turnips, sea leeks, black garlic & dashi
Cotswolds venison with Scottish juniper & hay-baked purple carrots
Lake District beef, roasted cauliflower, shimeji mushrooms & pickled walnut

D E S S E R T S

To choose from

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

Petit Four