

# 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 buns*

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*Graceburn cow curds*

*Roasted carrots, bitter leaves & sherry caramel*

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*Lincolnshire smoked eel*

*Golden beetroots, black radish, pears & herring roe*

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*Cornish fish*

*Sea leeks, chervil root, black garlic & dashi broth*

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*Cotswolds venison*

*Juniper & hay-roasted purple carrots*

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*Rosemary crèmeux*

*Blood orange sorbet & Italian meringue*

*Petit Four*