

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 requirements, 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

London stracciatella, green asparagus, buckwheat & wild herbs
White sweet potato gnocchi, goat's curd, courgettes & Lardo di Colonnata
Cured mackerel, baby artichokes, broad beans & Old Winchester
Chicken thigh & white asparagus tartlet, wild garlic & pickled mustard seeds
Raw Scottish langoustine, fresh peas, horseradish & bisque (£5 supplement)

M A I N C O U R S E

To choose from

Smoked ricotta tortellini, butternut squash, almonds & basil
Cornish pollock, squid ink, white sprouting broccoli & sea lettuce
Gloucester Old Spot suckling pig, roasted alliums & baby beetroots
St. Bride's guinea fowl, crispy potato mille-feuille, wild garlic & pickled rhubarb
Pithivier of duck & pigeon, hispi cabbage, morels & truffle jus (for 2 - £15pp supplement)

D E S S E R T S

To choose from

Garigette strawberries in lovage oil & mascarpone ice cream
Milk chocolate 'trifle' with morello cherry & pink peppercorn ice cream
Baked apple terrine, hazelnut ice cream & lemon thyme soft-serve

Petit Four