

# 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*

*Scottish langoustine toast*

*Green asparagus*

*London stracciatella & wild herbs*

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*Cured mackerel*

*Artichokes, broad beans & Old Winchester*

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*Cornish fish*

*Squid ink, white sprouting broccoli, sea lettuce*

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*Gloucester Old Spot suckling pig*

*Roasted alliums & baby beetroots*

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*Milk chocolate 'trifle'*

*Morello cherry & pink peppercorn ice cream*

*Petit Four*