

P O R T L A N D

S E P T E M B E R

E V E N I N G T A S T I N G M E N U - £ 6 5

Snacks || Crayfish || Tomato || Cod || Venison || Strawberries

(For the whole table)

Snacks

Crispy chicken skins, liver parfait, candied walnuts & muscat grapes	£4
Tartlet of wild trout & pickled carrot with smoked eel cream	£4
Parmesan biscuit, grilled corn, dill & black garlic jam	£4

First course

Charred ox heart tartare, grilled onions & pickled mustard	£15
Heirloom tomatoes, La Latteria Stracciatella, redcurrants & kombu	£15
Lincolnshire eel, beetroots, cultured cream & raspberries...	£16

Main course

Tortellini of potimarron, chestnut cream & aged Mimolette	£20
Cornish cod, Porthilly oyster, courgette & ink sauce	£30
Dartmoor venison, heritage carrots, blood sausage & bilberries	£30

Side

The Husbandry School salad...	£6
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If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information