

P O R T L A N D

M A Y 2 0 1 7

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

Snacks || Scallop || Asparagus || Pollock || Guinea fowl || Strawberries

(For the whole table)

Snacks

Crispy chicken skins, liver parfait, candied walnuts & muscat grapes	£4
Kohlrabi parcels with mackerel & oyster emulsion	£4
Spring vegetable cracker, cream of egg & Dartmoor flowers	£4

First course

Wye Valley asparagus, morels, pheasant egg yolk & nettle sauce	£14
Tartare of Dartmoor goat, anchovy, pangrattato, lemon & sorrel	£15
Isle of Mull scallops, cucumber, burnt chive & buttermilk... ..	£16

Main course

Ricotta gnudi, courgette, walnut & nasturtium	£20
Wiltshire guinea fowl, blewit mushrooms & wild garlic	£28
Cornish turbot, white asparagus & confit tomato	£32

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