

P O R T L A N D

MONDAY 20TH MARCH

DINNER TASTING MENU - £65

Snacks || Sea bass || Celeriac || Pollock || Aylesbury Duck || Blood Orange

(For the whole table)

Snacks

Crispy chicken skins, liver parfait, candied walnuts & muscat grapes	£4
Dorset crab, Gascony spice, apple & puffed rice crisp	£4
Warm cep muffin & whipped truffle butter	£5

First course

Roasted celeriac, macadamia nuts, L'Etivaz & whey sauce	£12
Tartare of 6 year old shorthorn cow, onion ketchup & king cabbage	£15
Cured sea bass, pickled heritage carrots, raw cream & dill	£16

Main course

Ravioli of mushrooms & ricotta, Perigord truffle & onion consommé	£24
Cornish pollock, sprouting broccoli, monk's beard & crab broth	£28
Glazed Aylesbury duck, roasted beetroot, puffed rice & rosemary	£32

Side

Salad of pink radicchio, tardivo, pink apple & walnuts	£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