

P O R T L A N D

JANUARY 2018

A W E L C O M E

Crispy chicken skins | Cornish crab | Keen's Cheddar puffs
Our bread

T A S T I N G M E N U | A F I R S T C O U R S E

£65 per person | £62 for three courses

- Cave-grown Paris mushrooms
Mushrooms | *Thinly sliced with fermented buckwheat & 36-month aged Parmesan*
- Tartare of aged Cornish beef
Périgord truffles, Jerusalem artichoke & toasted brioche
- Raw Dorset char
Char | *Smoked cod's roe, kohlrabi & tarragon*

A M A I N C O U R S E

- Roasted Hispi cabbage
Smoked Cornish potatoes, kombu jam, hollandaise & Périgord truffle
- Sea bass from Kernow Sashimi
Sea Bass | *Salt-baked celeriac, whey & brown butter sabayon*
- Devonshire pig belly
Venison | *Husbandry School candy beetroot, red cabbage & black garlic*

A D E S S E R T

- Sea Buckthorn granita
Sesame praline mousse & blood orange marmalade
- Bergamot custard
Bergamot | *Douglas fir ice-cream & burnt meringue*
- Green apple sorbet
Dark chocolate cream & perfumed milk foam

Wine pair £35 / £60 |

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.