

P O R T L A N D

F E B R U A R Y 2 0 1 8

A W E L C O M E

Crispy chicken skins | Mackerel tartlets | Carrot financiers | Pickles
London Porter & treacle sourdough made with stone-ground heritage grains

T A S T I N G M E N U

Halibut | Salsify | Kernow pollock | Duck | Bergamot
£65 per person | Paired Wines - £35 or £60

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À L A C A R T E

£62 for three courses

F I R S T C O U R S E

Salsify ribbons and confit egg yolk

Comté & perigord truffle

Potato & lardo galette

Wild garlic velouté & smoked eel

Trout smoked over hay

Buttermilk, shoestring fries & trout roe

M A I N C O U R S E

Salt-baked vegetables

Toasted seeds & Bermondsey Hard Pressed

Kernow pollock

Wild sea leeks & Dorset Blewits

Sladesdown Farm duck

Red cabbage, hay-baked apple & raw honey

D E S S E R T

Sea Buckthorn granita

Sesame praline mousse & blood orange marmalade

Bergamot custard

Douglas fir ice-cream & burnt meringue

Green apple sorbet

Dark chocolate cream & perfumed milk foam

*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.*