

# P O R T L A N D

M A R C H

## T A S T I N G M E N U

Snacks | Smoked eel | Salsify | Kernow fish | Lamb | Bergamot

*£65 per person*

*Paired Wines - £35 or £60*

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## A L A C A R T E

### S N A C K S

Crispy chicken skin | Cornish fish tartlet | Carrot financier

*£2.50 each*

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### F I R S T C O U R S E

Salsify ribbons with confit egg yolk, truffles & Lincolnshire Poacher *£15*

Potato and lardo galette, wild garlic velouté, pear & smoked eel *£15*

Isle of Mull scallops, kale & green apple *£16*

### M A I N C O U R S E

Salt-baked root vegetables, toasted seeds & Bermondsey Hard Pressed *£22*

Kernow monkfish, artichoke, parsley root & smoked mussel broth *£32*

Husbandry School lamb, baby beetroots & potato mille-feuille *£30*

### S I D E

The Husbandry School salad *£6*

*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*

# P O R T L A N D

## D E S S E R T

### C H E E S E

*£12*

La Fromagerie cheese, apple compote & sesame crackers  
*2011 Quinta de Romaneiro, Porto £6 - glass*

### D E S S E R T

*All at £10*

Bergamot custard, Douglas fir ice cream & burnt meringue  
*2016 Mt. Horrocks, Cordon-Cut, Clare Valley £10 - glass*

Green apple sorbet, dark chocolate cream & perfumed milk foam  
*2013 Château Laville, Sauternes £9 - glass*

Sea buckthorn granita, blood orange marmalade & sesame mousse  
*2016 Michele Chiarlo, 'Nivole', Moscato d'Asti £8 - glass*

*Please see over for a very special selection of Vin Doux Naturel*

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