

# P O R T L A N D

A P R I L

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

*(for the whole table)*

Snacks | Scallop | Asparagus | Kernow fish | Chicken | Rhubarb

*£65 per person*

Wine pairing - £49

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## A L A C A R T E

### S N A C K S

Crispy chicken skin | Lobster tartlet | Carrot financier

*£2.50 each*

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

Wye valley asparagus, ricotta gnudi, egg yolk & nettles *£15*

Norfolk quail stuffed with sweetbreads, morels & three-cornered garlic *£15*

Raw scallops, Jersey pearls & native seaweed *£16*

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

Heritage carrots, Innes goat's curd, smoked almonds & wild garlic *£22*

Todenham Manor pig, treviso, lardo & quince *£28*

St. Bride's chicken, white asparagus, calçots & mustard *£28*

Kernow monkfish, root vegetables, nasturtium & smoked beurre blanc *£32*

### S I D E

Potato & thyme galette *£6*

Bitter leaf 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*