

P O R T L A N D

C A R T E B L A N C H E

(for the whole table)

£65 per person

£49 wine pairing

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A L A C A R T E

Warm treacle sourdough, whipped beef fat

Pickled and preserved vegetables £4

Saucisson 'Noir de Bigorre' £5

Crab, rhubarb and turnip rolls £3 *(each)*

Crispy chicken skins, liver parfait & candied walnuts £3 *(each)*

Steamed Cornish squid buns £4 *(each)*

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Bone marrow with English snails, wild garlic and mustard £12

Norfolk quail, sweetbreads & St George mushrooms £12

Ricotta gnudi, nettle sauce, romana courgettes & sheep's cheese £13

Lincolnshire eel, courgette & pea veloute with wild herbs £13

Roasted asparagus, smoked egg yolk, parsley & wild herbs £14

Raw scallops, Jersey Pearls & native seaweeds £15

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

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

Todenham Manor pig, Treviso, lardo & quince £28

Cornish turbot, root vegetables, chervil & smoked beurre blanc £32

Lake District beef chop, potato galette, Husbandry School greens & Bordelaise sauce £34 pp (min 2)

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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