

P O R T L A N D

2 COURSES £29.50

3 COURSES £35

SNACKS

- Pickled and preserved vegetables £4
- Calabrian black pig sausage £5
- Crab, rhubarb and turnip rolls £3 *(each)*
- Crispy chicken skins, liver parfait & candied walnuts £3 *(each)*
- Steamed Cornish squid buns £4 *(each)*

FIRST COURSE

- Norfolk quail, sweetbreads & St George mushrooms
- Ricotta gnudi, nettle sauce, courgettes & sheep's cheese
- Bone marrow with English snails, wild garlic and mustard
- Roasted asparagus, smoked egg yolk, parsley & wild herbs
- Raw mackerel, Jersey Pearls & native seaweeds

MAIN COURSE

- Heritage carrots, Innes goat's curd, smoked almonds & wild garlic
- St. Bride's chicken, morels, grelots & Madeira sabayon
- Cornish pollack, root vegetables, chervil & smoked beurre blanc
- Lake District beef chop, potato galette, greens & Bordelaise sauce for 2 (*£15 supplement pp*)
- The Husbandry School salad £6

DESSERTS

- Loquat with yoghurt cake, chamomile cream & tarragon
- Lavender and granola parfait, rhubarb & buttermilk
- Whipped 74% Haitian chocolate ganache, jasmine milk tea & Salisbury honey

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TASTING MENU

£55 per person
£49 wine pairing

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