

P O R T L A N D

J U N E 2 0 1 8

A L A C A R T E

S N A C K S

Pickled & preserved vegetables £4

Calabrian black pig sausage £5

Crispy chicken skins, liver parfait & candied walnuts £2.5 *(each)*

Morecambe Bay oyster, lovage, rhubarb mignonette £3 *(each)*

Steamed Cornish squid buns £4 *(each)*

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

Hay smoked duck egg, Lea Valley asparagus & dill £13

Cornish mackerel, white asparagus & herb buttermilk £13

Oxfordshire crayfish, new season tomatoes, basil & verbena £13

London burrata, saltbaked white beetroot, peaches & elderflower £13

Stuffed Hampshire rabbit, grilled lettuce & Riesling £14

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Ricotta agnolotti, preserved lemon, peas & mint £24

St Bride's chicken, morels, baby leeks, Madeira sabayon £28

Cornish turbot, mussels, broadbeans & lemon balm £32

Glazed Ashburton duck crown, braised leg pithivier & Gosnells mead £36 pp (for 2)

The Husbandry School salad £6

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

(for the whole table)

£65 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