

# P O R T L A N D

J U N E 2 0 1 8

2 COURSES £29.50

3 COURSES £35

## S N A C K S

Pickled and 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)*

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

London burrata, salt-baked white beetroot, peaches & elderflower

Bone marrow with English snails, wild garlic & mustard

Hay smoked duck egg, Lea Valley asparagus & dill

Cornish mackerel, white asparagus & herb buttermilk

Oxfordshire crayfish, new season tomatoes, basil & verbena

Stuffed Hampshire rabbit, grilled lettuce & Riesling

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

Ricotta agnolotti, preserved lemon, peas & mint

Kernow pollock, mussels, broad beans & lemon balm

St Bride's chicken, mousserons, baby leeks & Madeira sabayon

Glazed Ashburton duck crown, braised leg pithivier & Gosnells mead for 2 (*£15 supplement pp*)

The Husbandry School salad £6

## D E S S E R T S

Apricot, yoghurt cake, chamomile cream & tarragon

70% Grenadian chocolate cream, frozen woodruff & nutmeg

Lemon balm meringue, strawberry, verbena & black sesame

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

*£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*