

P O R T L A N D

J U L Y

2 COURSES £29.50

3 COURSES £35

S N A C K S

Pickled and preserved vegetables £4

Calabrian black pig sausage £5

Pig's head croquette £3 *(each)*

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 candy beetroot, peaches & elderflower

Roasted sweetbreads, new season garlic & girolles

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

Cornish pollock, mussels, broad beans & lemon balm

Herdwick lamb, Tropea onions & rosemary potato mille-feuille

Whole Ashburton duck glazed with mead, duck pithivier & salad, for 2 (*£15 supplement pp*)

The Husbandry School salad £6

D E S S E R T S

Apricot, yoghurt cake, chamomile cream & tarragon

44% *Ecuadorian* white chocolate cream, frozen woodruff & basil

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