

P O R T L A N D

A U G U S T

2 COURSES £29.50

3 COURSES £35

S N A C K S

Pickled and preserved vegetables £4

Mariola salumi £5

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

Pea & razor clam tartlet £2.5 *(each)*

Cornish crab & scallop croustillant £4 *(each)*

Steamed Cornish squid buns £4 *(each)*

F I R S T C O U R S E

London stracciatella, baby beetroots, kombu & chuckleberries

Cornish mackerel, preserved cucumber & green strawberries

Heritage tomatoes, green almonds, basil & verbena

Grilled sweetcorn, duck egg & semolina

Chicken, pork & apricot terrine with Cornish baby gem

Roasted sweetbreads, new season garlic & girolles

M A I N C O U R S E

Summer squash, gnocchi, walnuts & aged Mimolette

Cornish pollock, charred courgettes, nasturtium & squid ink

Herdwick lamb, heritage 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

Honey Moon melon with olive oil cake & pineapple weed

44% *Ecuadorian* white chocolate cream, gooseberry & barley malt

Basil 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