

P O R T L A N D

S E P T E M B E R

A L A C A R T E

S N A C K S

Pickled & preserved vegetables £4

Mariola salumi £5

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

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

Courgette & Berkswell financier £3 *(each)*

Steamed Cornish squid buns £4 *(each)*

...

London stracciatella, baby beetroots, kombu & blackberries £13

Grilled sweetcorn, duck egg & semolina £13

Husbandry School tomatoes, white nectarines, Thai basil & almond cream £13

Cornish mackerel, preserved cucumber & green strawberries £13

Chicken, pork & apricot terrine with Cornish baby gem £13

Roasted sweetbreads, black garlic jam & girolles £14

...

Summer squash, gnocchi, walnuts & aged Mimolette £24

Herdwick lamb, heritage onions, rosemary potato mille-feuille £30

Kernow '*ikejime*' sea bass, charred courgettes, nasturtium & squid ink £32

Hay-smoked pigeon, burnt aubergine, baby radish & cherries £32

Whole Ashburton duck glazed with mead, leg pithivier & Husbandry School salad £36 pp (for 2)

The Husbandry School salad £6

...

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