

# P O R T L A N D

S E P T E M B E R

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*)

Courgette & Berkswell financier £3 (*each*)

Steamed Cornish squid buns £4 (*each*)

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

London stracciatella, baby beetroots, kombu & blackberries

Cornish mackerel, preserved cucumber & green strawberries

Husbandry School tomatoes, white nectarine, Thai basil & almond cream

Grilled sweetcorn, duck egg & semolina

Chicken, pork & apricot terrine with Cornish baby gem

Roasted sweetbreads, black garlic jam & 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, leg pithivier & salad, for 2 (*£15 supplement pp*)

The Husbandry School salad £6

## D E S S E R T S

Westcombe ricotta, blackcurrant leaf ice-cream & meringue

Milk chocolate, Kentish cherries & lemon thyme

Cornish strawberry tart

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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*