

P O R T L A N D

O C T O B E R

A L A C A R T E

S N A C K S

Pickled and preserved vegetables £4

Mariola salumi £5

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

Courgette & Berkswell financier £3 *(each)*

Steamed Cornish squid bun £4 *(each)*

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London stracciatella, baby beetroots, kombu & blackberries £13

Smoked carrot 'tartare', confit egg & nasturtium leaf £13

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

Cartmel ox tongue, beetroot, bilberries & horseradish £13

Kernow monkfish crudo, golden carrots & physalis £14

Confit chicken wings, sweetcorn, lemon thyme & Wiltshire truffle £18

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Autumn squash, gnocchi, walnuts & aged Mimolette £24

Cornish skate, baby parsnips, mussels & lovage £29

Herdwick lamb, slow cooked potatoes, black garlic & Trompette de la Mort £30

Red Leg partridge, ceps, hazelnuts & caramelised celeriac £30

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

The Husbandry School salad £6

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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