

P O R T L A N D

O C T O 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)*

Courgette & Berkswell financier £3 *(each)*

Steamed Cornish squid bun £4 *(each)*

F I R S T C O U R S E

London stracciatella, baby beetroots, kombu & blackberries

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

Smoked carrot 'tartare', confit egg yolk & mustard leaf

Kernow monkfish crudo, golden carrots & physalis

Confit chicken wings, sweetcorn, lemon thyme & Wiltshire truffle *(£5 supplement)*

Cartmel ox tongue, beetroot, bilberries & horseradish

M A I N C O U R S E

Autumn squash, gnocchi, walnuts & aged Mimolette

Cornish pollock, baby parsnips, mussels & lovage

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

Red Leg partridge, ceps, hazelnuts & caramelised celeriac *(£10 supplement)*

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

Caramelised goat's milk pannacotta, black figs & their leaves

Milk chocolate, preserved 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.