

# P O R T L A N D

N O V 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)*

Courgette & Berkswell financier £3 *(each)*

Ashburton duck rillettes, pickled daikon & elderberries £4 *(each)*

Scottish Lobster, rock samphire & miso roll £5 *(each)*

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Smoked London stracciatella, salt-baked celeriac, black garlic & hazelnuts £13

Smoked carrot 'tartare', egg-yolk & mustard leaves £13

Charred Cartmel ox tongue, baby beetroot, wild cherries & horseradish £13

Cornish monkfish crudo, golden carrots & physalis £14

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

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Autumn squash, gnocchi, walnuts & aged Mimolette £24

Kernow thornback ray, baby parsnips, mussels & lovage £29

Shorthorn beef, slow-cooked potatoes, black garlic & Trompette de la Mort £30

Grey Leg partridge, chestnuts, pearl onions & hazelnuts £34

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*