

# P O R T L A N D

N O V E M B E R

2 COURSES £29.50

3 COURSES £35

## 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)*

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

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

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

Kernow monkfish crudo, golden carrots & physalis

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

Confit chicken wings, sweetcorn, lemon thyme & Autumn truffle (£10 supplement)

## 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

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

70% Pump Street Bakery chocolate pavé & fennel ice cream

Quince & bergamot tart, cardamom ice cream

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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.*