

# P O R T L A N D

D E C E M B E R

2 COURSES £29.50

3 COURSES £35

## S N A C K S

Pickled & preserved vegetables £4

Jésus saucisson £5

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

Cornish Gouda & malted barley scone with black truffle £4 *(each)*

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

Cornish lobster, rock samphire & miso roll £6 *(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 & pickled mustard seeds

Kernow mackerel, leek hearts, apple & crème fraîche

Yorkshire teal on toast, Jerusalem artichokes, pickled crosnes & liver parfait *(£5 supplement)*

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

## M A I N C O U R S E

White sweet potato, oca de Peru, Époisses & caramelised onion broth

Cornish skate, baby parsnips, mussels & lovage

Cotswolds venison, slow-cooked potatoes & Trompette de la Mort

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

Marjoram & white chocolate crèmeux, sheep's yoghurt & russet apple

Pump Street chocolate pavé & fennel ice cream

Quince & bergamot tart, cardamom ice cream

..

## 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.*