

# P O R T L A N D

J A N U A R Y

## A L A C A R T E

### 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 daikon & elderberries £4 *(each)*

Native lobster, rock samphire & miso roll £6 *(each)*

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

Husbandry School squash, toasted yeast, smoked almonds & whipped ricotta £13

Cured ocean trout, pickled cranberries & golden beetroots £13

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

Yorkshire teal on toast, Jerusalem artichokes, pickled crosnes & liver parfait £20

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Devonshire root vegetables, Époisses, caramelised onion broth & black truffle £26

Cornish skate, baby parsnips, mussels & sea herbs £29

Cotswolds venison, slow-cooked potatoes & Trompette de la Mort £32

Red Leg partridge, chestnuts, pearl onions & hazelnuts £32

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*