

P O R T L A N D

J A N U A R Y

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 daikon & 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

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

Cured ocean trout, pickled cranberries & golden beetroots

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

Devonshire root vegetables, Époisses & caramelised onion broth

Kernow pollock, baby parsnips, mussels & sea herbs

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, Forge Farm honey & 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.