

P O R T L A N D

F E B R U A R Y

T A S T I N G M E N U

(for the whole table)

£69 per person

Drinks pairing £49 | £69

. . .

A L A C A R T E

S N A C K S

Pickled & preserved vegetables £4

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

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

Smoked cod's roe, salmon pearls & pink bitter leaf £4 *(each)*

Game sausage roll & wild cherry ketchup £4 *(each)*

Kernow spider crab bun £5 *(each)*

F I R S T C O U R S E

Cave-grown English mushrooms, fermented buckwheat & Old Winchester £13

Butternut squash ribbons, prune, gingerbread & ricotta salata £13

Cartmel ox heart tartare, oyster ponzu & green apple £13

Isle of Mull scallops, roasted salsify & Yorkshire rhubarb £15

Yorkshire teal on toast, chicken liver parfait, pickled crosnes & Jerusalem artichokes £17

M A I N C O U R S E

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

Cornish pollock, chervil root, sea leeks & dashi £28

Cotswolds venison with Scottish juniper & hay-baked purple carrots £32

Pithivier of Yorkshire mallard & pigeon with hispi cabbage, morels & truffle jus *(for 2 - £68)*

Cornish greens £5

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