

# P O R T L A N D

F E B R U A R Y

2 COURSES £29.50

3 COURSES £35

## S N A C K S

Pickled & preserved vegetables £4

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

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

Smoked cod's roe, salmon pearls & pink bitter leaves £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

Butternut squash ribbons, prune, gingerbread & ricotta salata

Lincolnshire smoked eel, pears, golden beetroots & crème fraîche

Cartmel ox heart tartare, oyster ponzu & green apple

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

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

Devonshire root vegetables, Époisses & caramelised onion broth

Cornish pollock, chervil root, sea leeks & dashi

Cotswolds venison with Scottish juniper & hay-baked purple carrots

Pithivier of Yorkshire mallard & pigeon with hispi cabbage, morels & truffle jus *(for 2 - £30 supplement)*

Cornish greens £5

## 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

..

## T A S T I N G M E N U

£59 per person - Drinks pairing £49 | £69

*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.*