

# P O R T L A N D

M A R C H

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

*(for the whole table)*

*£69 per person*

*Drinks pairing £49 | £69*

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## 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)*

### S T A R T E R S

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

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

Hot-smoked Lincolnshire eel, golden beetroots, pears & herring roe £14

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

Lamb sweetbreads, baby parsnips, semolina & black truffle £16

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

Smoked ricotta tortellini, butternut squash, almonds & basil £24

Kernow pollock, chervil root, sea leeks, black garlic & dashi £30

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

Lake District beef, roasted cauliflower, shimeji mushrooms & pickled walnut £32

Pithivier of duck & pigeon, 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*