

P O R T L A N D

M A R C H

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)*

S T A R T E R S

Cave-grown English mushrooms, fermented buckwheat & Old Winchester

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

Cartmel ox heart tartare, oyster ponzu & green apple

Lamb sweetbreads, baby parsnips, semolina & chestnut

Isle of Mull scallops, roasted salsify & Yorkshire rhubarb *(£5 supplement)*

M A I N C O U R S E

Smoked ricotta tortellini, butternut squash, almonds & basil

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

Cotswolds venison with Scottish juniper & hay-baked purple carrots

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

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

Cornish greens £5

D E S S E R T S

Rosemary crèmeux, blood orange sorbet & Italian meringue

Milk chocolate 'trifle' with morello cherry & pink peppercorn ice cream

Baked apple terrine, hazelnut ice cream & lemon thyme

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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.