

# P O R T L A N D

A P R I L

## 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)*

Carrot & hazelnut financier with Cornish Gouda cheese £3 *(each)*

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

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

Scottish langoustine toast £5 *(each)*

### S T A R T E R S

London stracciatella, green asparagus, buckwheat & wild herbs £13

Kernow mackerel, violet artichokes, broad beans & Old Winchester £14

Lamb sweetbreads, baby parsnips, semolina & chestnuts £14

Chicken thigh & white asparagus tartlet, wild garlic & pickled mustard seeds £15

Raw Scottish langoustine, fresh peas, horseradish & bisque £16

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

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

Kernow pollock, squid ink, sprouting broccoli & sea lettuce £30

Glouceser Old Spot suckling pig, roasted alliums & baby beetroots £30

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

Pithivier of duck & pigeon, hispi cabbage, wild mushrooms & truffle jus *(for 2)* £68

The Husbandry School salad £6

*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*