

P O R T L A N D

A P R I L

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)*

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

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

Cured mackerel, baby artichokes, broad beans & Old Winchester

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

Lamb sweetbreads, baby parsnips, chestnuts & semolina

Raw Scottish langoustine, fresh peas, horseradish & bisque *(£5 supplement)*

M A I N C O U R S E

Smoked ricotta tortellini, butternut squash, almonds & basil

Cornish pollock, squid ink, white sprouting broccoli & sea lettuce

Gloucester Old Spot suckling pig, roasted alliums & baby beetroots

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

Pithivier of duck & pigeon, hispi cabbage, morels & truffle jus *(for 2 - £15pp supplement)*

The Husbandry School salad £6

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 soft-serve

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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.