

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

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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)*

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)*

Kernow spider crab bun £5 *(each)*

S T A R T E R S

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

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

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

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

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, squid ink, white sprouting broccoli & sea lettuce £30

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

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

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

Cornish greens £5

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