

# P O R T L A N D

M A Y

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 & cherry blossom £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
- White sweet potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata £13
- Cornish mackerel, violet artichokes, broad beans & Old Winchester £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
- Cornish pollock, squid ink, sprouting broccoli & sea lettuce £30
- Gloucester 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

T A S T I N G M E N U

*(for the whole table)*

*£69 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*