

P O R T L A N D

J U N E

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)*

Cornish spider crab, tarragon, pear & pickled kumquat £4 *(each)*

Scottish langoustine toast £5 *(each)*

S T A R T E R S

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

Potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata £13

Cured mackerel, baby 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 cod, squid ink, sprouting broccoli & sea lettuce £30

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

Guinea fowl, crispy potato mille-feuille, wild asparagus & pickled rhubarb £30

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*