P R O T L A N D  
JUNE

TASTING MENU
(for the whole table)

£69 per person
Drinks pairing £49 | £69

A LA CARTE

SNACKS
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)

STARTERS
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

MAIN COURSE
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.