

P O R T L A N D

J U N E

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)*

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

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

Cured mackerel, baby artichokes, broad beans & Old Winchester

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

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 cod, squid ink, sprouting broccoli & sea lettuce

Gloucester Old Spot suckling pig, roasted alliums & baby beetroots

Guinea fowl, crispy potato mille-feuille, wild garlic & pickled rhubarb

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

Gariguettes strawberries in lovage oil & mascarpone ice cream

Milk chocolate 'trifle' with morello cherry & pink peppercorn ice cream

Baked apple terrine, hazelnut ice cream & lemon thyme soft-serve

..

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.