PORTLAND
JUNE

2 COURSES £29.50
3 COURSES £35

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
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)

MAIN COURSE
Smoked ricotta tortellini, butternut squash, almonds & basil
Cornish cod, squid ink, sprouting broccoli & sea lettuce
Gloucester Old Spot suckling pig, roasted alliums & baby beetroot
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

DESSERTS
Gariguette 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

TASTING MENU
£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.