

P O R T L A N D

DECEMBER - PRIVATE DINING ROOM

LUNCH/DINNER - À LA CARTE - £55/65 P P

Because we work on a highly seasonal basis it is impossible to guarantee the exact composition of the dishes. Please contact us if you have any concerns and we will provide as much detail as possible. Below is our *sample* à la Carte menu;

T O S H A R E

Our warm sourdough bread with our butter
Beef fat toast & Gruyère rarebit with pickled walnuts
Mere Farm trout tartare, rye crackers
Cod's roe, radishes & long pepper oil

*We can cater to
all dietary require-
ments, as long as we
have notice at least
48 hours in advance*

F I R S T C O U R S E

To choose from
Jerusalem artichokes, confit egg yolk, wild mushrooms & black garlic
Cornish mussels, cauliflower, quinoa & Vadouvan spices
Pigeon, foie gras, prune, & pistachio terrine
Veal sweetbread, globe artichoke, clementine & radicchio

M A I N C O U R S E

To choose from
Fermented grain 'risotto', alliums, bitter leaves & black truffle (£5 truffle supplement)
Cornish fish, Cervenne onions, King Oyster mushrooms & beef consommé
Roast Devonshire duck, parsnips, elderberries & cocoa nibs
Fallow deer, salt-baked salsify, preserved lingonberry & sprouts
For the whole table
Fosse Meadow turkey, salt-baked salsify, preserved lingonberry & sprouts

D E S S E R T S

To choose from
Bitter chocolate pave, passion fruit sorbet
Balsamic figs, fig leaf ice cream & polenta cake
Salted almond parfait, poached pears, ginger & sourdough
For the whole table
Apple tarte tatin, crème cru - pre-order only
Cheese plate from la Fromagerie (£8 per person supplement)

Petits Fours