

P O R T L A N D
D E C E M B E R T A S T I N G M E N U
£ 7 5 P P

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

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Jerusalem artichokes

Confit egg yolk, wild mushrooms & black garlic

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Terrine

Pigeon, foie gras, prune, & pistachio

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Cornish fish

Cevenne onions, King Oyster mushrooms & beef consommé

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Fallow deer OR Fosse Meadow Turkey

Salt-baked salsify, preserved lingonberry & sprouts

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Bitter chocolate pave

Passion fruit sorbet

Petits Fours

Because we work on a highly seasonal basis, the above is a samples and it is impossible to guarantee the exact composition of the dishes