

P O R T L A N D

S E P T E M B E R

T A S T I N G M E N U

(for the whole table)

£69 per person

Drinks pairing £49 | £69

...

A L A C A R T E

S N A C K S

Pickled & preserved vegetables £4

Chicken liver parfait, pickled grapes & candied walnuts £2.5 *(each)*

Carrot & hazelnut financier with Cornish Gouda cheese £3 *(each)*

Cornish spider crab, tarragon, pear & pickled kumquat £4 *(each)*

Popcorn-crusted chicken wing stuffed with bone marrow £4.5 *(each)*

British river crayfish toast £5 *(each)*

S T A R T E R S

London stracciatella, baby tomatoes, fresh almonds & pineapple sage £13

Potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata £13

Cornish mackerel, greengage, ginger & shiso £14

Raw Isle of Mull scallop, radish, macadamia nut & jalapeno £16

Norfolk quail, sweetcorn, Scottish girolles, cobnuts & apricot £16

M A I N C O U R S E

'Hen of the Woods' mushroom, celeriac, garlic chives & leek sabayon £26

Aged Berkshire pork, onion squash, smoked almonds & black garlic £28

Organic Salt Marsh lamb, miso & glazed aubergine £32

Cornish cod, smoked potatoes, coastal herbs & cucumber £34

Pithivier of game, hispi cabbage, wild mushrooms & truffle jus *(for 2)* £70

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