

# P O R T L A N D

PRIVATE DINING ROOM

DINNER - À LA CARTE - £62 P P

Because we work on a highly seasonal basis & source all our meat and fish from smaller day boats and farmers, 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 T A R T

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

Warm sourdough with our butter  
Our pickled & preserved vegetables  
Smoked cod's roe, alliums & chervil

## F I R S T C O U R S E

*To choose from*

London stracciatella, baby tomatoes, fresh almonds & pineapple sage  
Potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata  
Cornish mackerel, greengage plum, ginger & shiso  
Raw Isle of Mull scallop, radish, macadamia nut & jalapeno (*£5 supplement*)  
Norfolk quail, sweetcorn, Scottish girolles, cobnuts & apricot

## M A I N C O U R S E

*To choose from*

'Hen of the Woods' mushroom, celeriac, garlic chives & leek sabayon  
Aged Berkshire pork, onion squash, smoked almonds & black garlic  
Organic Salt Marsh lamb, miso & glazed aubergine  
Cornish cod, smoked potatoes, coastal herbs & cucumber  
Pithivier of duck & pigeon, hispi cabbage, wild mushrooms & truffle jus (*for 2 -  
£15 supplement*)

## D E S S E R T S

*To choose from*

Figs, whipped ricotta, balsamic  
Stonefruits, caramelized white chocolate, almond ice cream  
Pump Street chocolate sponge & burnt peach sorbet

*Petit Four*