

P O R T L A N D

PRIVATE DINING ROOM

LUNCH - À LA CARTE - £39 PP

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

Our warm sourdough with our butter

We can cater to all dietary requirements, 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

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