

# P O R T L A N D

PRIVATE DINING ROOM

DINNER - TASTING MENU - £69 P P

Our Tasting Menu is for the whole table and offers a tremendous breadth of cooking techniques, plucking the highlights of this season's menu, spreading across six courses. All courses are individually plated and each guest will receive their own dishes

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

*Please note, this is a sample menu, although on the day your menu will follow a similar structure with a similar balance of dishes*

*Pickled & preserved vegetables*

*Chicken liver parfait & candied walnuts*

*British river crayfish toast*

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*London stracciatella*

*Baby tomatoes, green almonds & pineapple sage*

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*Charred mackerel*

*Greengage plum, ginger & shiso*

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*Cornish fish*

*Smoked potatoes, coastal herbs & cucumber*

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*Organic Salt Marsh Lamb*

*Miso - glazed aubergine, pickled mustard seeds*

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*Figs*

*Whipped ricotta, balsamic*

*Petit Four*