

# P O R T L A N D

## **SNACKS**

Chicken liver parfait cigar  
Kohlrabi & crab roll, dashi mayo  
Poached Shiitake  
Carrot financier, Cornish Gouda

## **STARTERS**

Stracciatella, Isle of Whit tomatoes, garden herbs and green tomato water  
Cured mackerel, almond milk, gooseberry, cucumber & dill  
Chicken and leek terrine, burnt apple, dressed gem  
Squid ink linguini, cockles & trout roe

## **MAIN COURSES**

Roasted duck, cherry, beetroot, pineapple weed & confit leg  
Lamb, ratatouille, goats curd & spinach  
Cornish fish, courgettes, basil, crab & apple salad  
Gnocchi, peas, broad beans, red pepper & parmesan  
Pithivier

## **DESSERTS**

Brioche pain perdu, apricots, lemon balm & yoghurt sorbet  
English strawberries, coconut, white chocolate & sourdough tuile  
Chocolate, milk & hazelnut  
Selection of cheeses

*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*