

P O R T L A N D

Tasting menu - 6 courses for £75

with a glass of Krug Grande Cuvee £100

Classic wine pairing £45 | Cellar selection £80

DINNER MENU

3 courses for £65

SNACKS

Shiitake mushroom £3.5

Carrot financier, Gruyère £4

Kohlrabi & crab roll, dashi mayo, Genmaicha £4.5

Chicken liver parfait, pickled grape & apple £4.5

Smoked cod's roe & caviar tart £10

STARTERS

London stracciatella, datterini tomatoes, brioche & garden herbs

Cured Cornish mackerel, macadamia, plum & shiso

Squid ink linguini, cockles, trout roe

Quail, sweetcorn, girolles, apricot & cobnuts

MAIN COURSES

Gnocchi, Hen of the Woods, cauliflower & confit egg yolk

Cornish pollock, scallop mousse & King Oyster mushroom (*4g of N25 caviar - £10 supplement*)

Roasted duck, confit leg, beetroot, cherry & radicchio

Fallow deer, celeriac, trompettes & damson

DESSERTS

Black figs, tonka bean mousse & fig leaf ice cream

Brioche pain perdu, stone fruits, lemon verbena & yoghurt sorbet

Chocolate, milk & hazelnut

Selection of cheeses (*£8 supplement*)

*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.*