

# 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

### STARTERS

Salsify, confit egg, black garlic, pear & hazelnut

Chalk stream trout, macadamia, plum & shiso

Squid ink linguini, cockles, trout roe

Quail, sweetcorn, girolles, apricot & pickled gem

### MAIN COURSES

Gnocchi, Hen of the Woods, cauliflower

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

Roasted duck, confit leg, beetroot, cherry & radicchio

Fallow deer, celeriac, trompettes & damson

Pithivier of mallard, wood pigeon & foie gras, cevenne onions (*for 2 - £15pp supplement*)

### DESSERTS

Black figs, tonka bean mousse & fig leaf ice cream

Caramelised apples, brown butter & cinnamon ice cream

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.*