

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, cucumber, oyster & almond

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

Roasted duck, confit leg, beetroot, cherry & radicchio

Fallow deer, celeriac, trompettes & damson

Pithivier of mallard, wood pigeon & foie gras, cevenne onions (*for 2 to share - £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.*