

# 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**

## **LUNCH MENU**

**3 courses for £39**

### 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, trout roe & cockle sauce

Quail, sweetcorn, girolles, apricot & pickled gem (£3 supplement)

### 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 (£5 supplement)

Venison pithivier, celeriac & chard

### 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.*