

P O R T L A N D

PRIVATE DINING FEASTING MENU

£75 per person

SNACKS FOR THE TABLE

Devonshire smoked eel, seaweed & creme crue
Parmesan & mushroom macaron
Chicken liver parfait, brioche, date & yuzu

SHARING SNACKS

Truffled Tunworth and burnt leek tartlet £10
Scottish langoustine, ajo blanco and blueberry £14

STARTERS

(one chosen by each guest)

Cornish courgettes, stracciatella, artichoke & basil
Cornish sea bass, shellfish bisque, oyster, pear & ginger
Hogget tartare, Exmoor caviar, goat's curd, egg yolk, anchovy crisps

MAIN COURSE

(for the whole table)

Beef Wellington

Served with Potato terrine & winter greens

DESSERT

Tarte Tatin

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.*