

# P O R T L A N D

## LUNCH

**3 courses for £39**

## DINNER

**3 courses for £65**

## TASTING MENU

**£75**

## SNACKS

Parmesan & mushroom macaron £4  
Devonshire smoked eel, seaweed & creme crue £4  
Chicken liver parfait, brioche, date & yuzu £4

## SHARING SNACKS

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

## STARTERS

Cornish courgettes, stracciatella, artichoke & basil  
Celeriac & truffle raviolo, pickled onion, frisee, radish  
Cornish sea bass, shellfish bisque, oyster, pear & ginger  
Hogget tartare, Exmoor caviar, goat's curd, egg yolk, anchovy crisps

## MAIN COURSES

Hen of the woods mushrooms, spring cabbage, beans, tarragon & truffle sabayon  
Braised turbot, brown shrimp, savoy cabbage, sweetcorn & pil pil  
Stuffed guinea fowl, chicory, girolles, bacon & prune  
Fallow venison, pommes Anna, pickled blackberry, beetroot & shallot

## SIDE DISHES

Comte panisse, pickled walnut, Cornish leaves £7  
*(add Australian black truffle £10 supplement)*  
Red oak leaf, elderflower, grape & Perroche salad £6

## DESSERTS

English strawberries, tonka bean custard, Champagne granita & elderflower  
White chocolate & lemon verbena mousse, raspberry, almonds  
Blueberry genoise, vanilla cream, lemongrass & rose  
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.*