

P O R T L A N D

PRIVATE ROOM SAMPLE MENU

Lunch £45 per person

Dinner £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

Jerusalem artichoke gnocchi, macadamia, parmesan & sage
Cornish sea bass, shellfish bisque, oyster, pear & ginger
Hogget tartare, Exmoor caviar, goat's curd, egg yolk, anchovy crisps

MAIN COURSES

Delica squash, king oyster mushroom, sea vegetables & hazelnut
Braised halibut, 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

Malted chocolate ganache, poached pear & bergamot
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.*