

P O R T L A N D

LUNCH

3 courses for £39

DINNER

3 courses for £69

TASTING MENU

£85

SNACKS

Parmesan & mushroom macaron £4

Devonshire smoked eel, seaweed & creme crue £4

Chicken liver parfait, brioche, date & yuzu £4

Truffled Tunworth and burnt leek tartlet £10

STARTERS

Jerusalem artichoke gnocchi, macadamia, parmesan & sage

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

Delica squash, king oyster mushroom, sea vegetables & hazelnut

Braised halibut, brown shrimp, savoy cabbage, sweetcorn & pil pil

Stuffed guinea fowl, chicory, girolles, bacon & prune

Fallow venison, pommes Anna, pickled blackberry, beetroot & shallot

SIDE DISHES

Cornish mids & warm tartar sauce £7

Heritage carrots, puffed rice & mutton sauce £6

DESSERTS

Malted chocolate ganache, poached pear & bergamot

White chocolate & lemon verbena mousse, raspberry, almonds

Blackberry and walnut baked Alaska

Selection of cheeses (£8 supplement)