

# P O R T L A N D

## LUNCH

**3 courses for £45**

## 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  
Fried partridge leg, sour cream & caviar £6

Truffled tunworth & burnt leek tartlet £10

## STARTERS

Jerusalem artichoke gnocchi, macadamia, parmesan & sage  
Celeriac & truffle raviolo, pickled onion, frisee, radish  
Cornish sea bass, shellfish bisque, oyster, apple & ginger  
Yorkshire partridge, salsify, parsnip, pickled grape & vin jaune

## MAIN COURSES

Delica squash, king oyster mushroom, sea vegetables & hazelnut  
Gigha halibut, brown shrimp, smoked potato puree, sprouting broccoli & dandelion  
Stuffed guinea fowl, Norfolk mushrooms, chicory, 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 & bay leaf mousse, baked fig, honey & pistachio  
Manchester tart, pickled cherry & yoghurt  
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.*