

P O R T L A N D

PRIVATE ROOM SAMPLE MENU

Lunch £49 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 SNACK

Truffled Tunworth and burnt leek tartlet £10

STARTERS

Jerusalem artichoke gnocchi, macadamia, parmesan & sage
Cornish sea bass, shellfish bisque, oyster, pear & 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, 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
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.*