

# P O R T L A N D

## PRIVATE ROOM SAMPLE MENU

**Lunch £49 per person**

**Dinner £75 per person**

### SNACKS FOR THE TABLE

Elderberry gin cured trout, pickled redcurrant & dill creme fraiche  
Parmesan & mushroom macaron  
Chicken liver parfait & clementine doughnut

Truffled Tunworth and burnt leek tartlet £15

### STARTERS

Winter tomato tart, Devon crab, shellfish mayonnaise & monk's beard  
Cornish sea bass, shellfish bisque, oyster, appl & ginger  
Game and foie gras terrine, duck fat brioche & black truffle butter

### 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  
Ginger parkin, butterscotch, golden raisins & hazelnut  
Manchester tart, pickled cherry & yoghurt  
Selection of cheeses, sourdough crackers, seeded water biscuit & crab apple jelly (£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.*