

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

Jerusalem artichoke raviolo, chestnut, Parmesan & sage
Orkney scallop, celeriac, apple & bacon
Game and foie gras terrine, duck fat brioche & black truffle butter

MAIN COURSES

Delica squash, king oyster mushroom, sea vegetables & hazelnut
Gigha halibut, smoked mussels, caramelised parsnip, turnip, fennel & dill
Stuffed guinea fowl, chicory, Norfolk mushrooms, 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.*