

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

Elderberry gin cured trout, pickled redcurrant & dill creme fraiche £4

Chicken liver parfait & clementine doughnut £4

Buttermilk fried partridge leg & sour cream £6

Truffled tunworth & burnt leek tartlet £15

STARTERS

Winter tomato tart, Devon crab, shellfish mayonnaise & monk's beard

Celeriac & truffle raviolo, pickled onion, frisee, radish

Cornish sea bass, langoustine bisque, oyster, apple & 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 shrimps, smoked potato puree, sprouting broccoli & sea beet

Stuffed Guinea fowl, Norfolk mushrooms, chicory, bacon & prune

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

SIDE DISHES

Cornish mids, warm tartar sauce & trout roe £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.