

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 kohlrabi & dill creme fraiche £4

Chicken liver parfait & clementine doughnut £4

Truffled tunworth & burnt leek tartlet £15

STARTERS

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

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, Norfolk mushrooms, chicory, bacon & prune

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

SIDE DISHES

Cornish mids & warm tartar sauce £6

Heritage carrots, puffed rice & mutton sauce £6

DESSERTS

Yorkshire rhubarb, Meyer lemon & burnt meringue

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.*