

P O R T L A N D

PRIVATE DINING FEASTING MENU

£75

SNACKS FOR THE TABLE

Parmesan & mushroom macaron
Elderberry gin cured trout, pickled kohlrabi & dill crème fraîche
Chicken liver parfait & blood orange doughnut

STARTERS

(one chosen by each guest)

Devon crab, shellfish mayonnaise, last year's elderflower, peas & lardo
Cornish red mullet, langoustine dashi, tomato & spring vegetables
Middle White pork belly, saffron emulsion, black garlic, fennel, apple & ramson

MAIN COURSE

Highland Beef Wellington

Jersey Royals, smoked butter, chive aioli & watercress £8
Purple sprouting broccoli, cured egg yolk & Golden cross £8

CHEESES

(£8 supplement per person)

Sourdough crackers, seeded water biscuit, pear & saffron chutney

DESSERT

Tarte Tatin
Chantilly cream & custard

*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.*

Game may contain shot