

# 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 & blood orange tartlet

### SHARING SNACK

Violetta artichokes, wild garlic custard & togarashi £12

### STARTERS

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

### MAIN COURSES

Cauliflower, romanesco, burnt pear, onion & maple  
Cornish pollock, nettle risotto, smoked mussels, fine herbs, rhubarb & Riesling  
Somerset Saxon chicken, bone marrow bread sauce, black truffle, capers, leek & morels

### SIDE DISHES

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

### DESSERTS

Yorkshire rhubarb, Amalfi lemon & meringue  
Brown butter & almond cake, wild strawberry, yoghurt meringue & basil  
Dark chocolate tart & Jerusalem artichoke ice cream  
Selection of cheeses, sourdough crackers, seeded water biscuit & spiced fig chutney (£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.*