

P O R T L A N D

LUNCH

3 courses for £45

DINNER

3 courses for £69

TASTING MENU

£89

SNACKS

Parmesan & mushroom macaron £4

Elderberry gin cured trout, pickled kohlrabi & dill crème fraîche £4

Chicken liver parfait & blood orange tartlet £4

SHARING SNACK

Violetta artichokes, wild garlic custard & togarashi £12

STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo

Wild garlic, ricotta & hen egg raviolo, white asparagus, radish & Parmesan

Cornish red mullet, langoustine dashi, tomato & spring vegetables

Middle White pork belly, saffron emulsion, black garlic, green bean, apple & ramson

MAIN COURSES

Cauliflower, burnt pear, smoked almond, onion & maple

Cornish pollock, nettle risotto, smoked mussels, fine herbs, rhubarb & Riesling

Swaledale lamb, Hen of the Woods, swede, anchovy & prune

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 & Golden Cross £8

DESSERTS

Yorkshire rhubarb, Champagne granita, set vanilla cream, ginger & sorrel

Brown butter & almond cake, wild strawberry, yoghurt meringue & basil

Dark chocolate tart & Jerusalem artichoke ice cream

Selection of cheeses, sourdough crackers, seeded water biscuit, pear & saffron 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.*