

P O R T L A N D

PRIVATE ROOM SAMPLE MENU

Lunch £49 per person

Dinner £75 per person

SNACKS FOR THE TABLE

Parmesan & mushroom macaron

Elderberry gin cured trout, pickled redcurrant & dill creme fraiche

Chicken liver parfait & blood orange tartlet, crispy skin & hazelnut

SHARING SNACK

Morels, chicken butter sauce, Pecorino Sardo & black pepper £25

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, burnt pear, cavolo nero, smoked almond, onion & maple

Cornish pollock, nettle risotto, smoked roe, mussels, clams, rhubarb & Riesling

Somerset Saxon chicken, bone marrow bread sauce, green asparagus, truffle, capers & morels

SIDE DISHES

Cornish mids, smoked butter, chive aioli & watercress £8

Spring greens, preserved lemon & garlic croutons £8

DESSERTS

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

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

Dark chocolate tart, white asparagus ice cream & toasted buckwheat

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.