

# 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, crispy skin & hazelnut £4

Morels, chicken butter sauce, Pecorino Sardo & black pepper £25 (to share)

## STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo

White asparagus linguine, wild garlic, egg yolk, cashew & 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, cavolo nero, smoked almond, onion & maple

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

Portland hogget, confit shoulder, goat's curd, courgette, tomato, anchovy & olive

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, 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.*