

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 tartlet, hazelnut & cherry

STARTERS

(one chosen by each guest)

Devon crab, shellfish mayonnaise, last year's elderflower, peas & lardo
Essex tomato linguine, pickled walnut, kombu butter sauce, loveage & linseed
Isle of Mull scallops, BBQ peach, buttermilk, green apple, dill & Exmoor caviar

MAIN COURSE

Highland Beef Wellington

(contains pork)

*Cornish mids, beef fat, chive aioli & watercress
Spring greens, preserved lemon & garlic croutons*

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