

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 tartlet, hazelnut & cherry

SHARING SNACKS

Whipped cod's roe, puffed pig skin & tograshi £12
Treacle cured Iron Age pork belly & pickled peach £12
Girolles, chicken butter sauce, Pecorino Sardo & black pepper £15

STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo
Essex tomato linguine, pickled walnut, kombu butter sauce, loveage & linseed
Orkney scallop, BBQ peach, buttermilk, green apple, dill & Exmoor caviar

MAIN COURSES

Cauliflower, burnt pear, cavolo nero, smoked almond, onion & maple
Cornish cod, smoked eel rösti, wild garlic tartare sauce & sea vegetables
Somerset Saxon chicken, bone marrow bread sauce, beetroot, truffle, capers & girolles

SIDE DISHES

Cornish mids, aged pork fat, baby gem & peas £8
Spring greens, preserved lemon & garlic croutons £8

DESSERTS

Apricot curd, black cardamom & pistachio
Brown butter & almond cake, wild strawberry, yoghurt, meringue & basil
Dark chocolate tart, cherry 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.*