

# 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

Whipped turbot roe, puffed pig skin & togarashi £12  
Treacle cured Iron Age bacon & chive aioli £12  
Girolles, chicken butter sauce, Pecorino Sardo & black pepper £15  
Iron Age pig head & foie gras terrine, pig fat brioche & elderflower vinegar £15

### STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo  
Cornish red mullet, langoustine dashi, tomato & spring vegetables  
Highland beef tartare, squid ink crumpet, Keen's cheddar, egg yolk & seaweed

### MAIN COURSES

Cauliflower, burnt pear, cavolo nero, smoked almond, onion & maple  
Cornish pollock, nettle risotto, smoked mussels, clams, gooseberry & grape  
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

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