

P O R T L A N D

TASTING MENU £89

LUNCH 3 courses for £45

DINNER 3 courses for £69

SNACKS

Parmesan & mushroom macaron £4
Elderberry gin cured trout, pickled kohlrabi & dill crème fraîche £4
Chicken liver parfait tartlet, hazelnut & cherry £4
Iron Age sausage roll, pickled mustard seeds & gooseberry £4

SNACKS TO SHARE

Whipped cod's roe, puffed pig skin & togarashi £12
Treacle cured middle white pork belly & pickled peach £12

STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo
Essex tomato linguine, pickled walnut, kombu butter sauce, lovage & linseed
Orkney scallop, BBQ peach, buttermilk, green apple, fine herbs & Exmoor caviar
Highland beef tartare, squid ink crumpet, Keen's cheddar, egg yolk & seaweed

MAIN COURSES

Cauliflower, burnt pear, cavolo nero, smoked almond, onion & maple
Cornish cod, smoked eel rösti, wild garlic tartare sauce & sea vegetables
Portland hogget, confit shoulder, goat's curd, courgette, tomato, anchovy & olive
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, Cornish strawberry, yoghurt, meringue & basil
Dark chocolate tart, cherry 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.*