

# 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 & blood orange tartlet, crispy skin & hazelnut £4

Iron Age sausage roll, pickled mustard seeds & gooseberry £4

Whipped turbot roe, puffed pig skin & togarashi £12 (to share)

Treacle cured Iron age pork belly, pig fat brioche & chive aioli £12 (to share)

Girolles, chicken butter sauce, Pecorino Sardo & black pepper £15 (to share)

Iron Age pig & foie gras terrine & elderflower vinegar £15 (to share)

## STARTERS

Devon crab, shellfish mayonnaise, strawberry, peas & lardo

White asparagus linguine, wild garlic, cashew & Parmesan

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

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

Elderflower cream, Moscato granita, English raspberries, ginger & sorrel

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.*