

# P O R T L A N D

## **Tasting menu - 6 courses for £75**

*with a glass of Krug Grande Cuvee £100*

**Classic wine pairing £45 | Cellar selection £80**

## **DINNER MENU**

**3 courses for £65**

### SNACKS

Shiitake mushroom £3.5

Carrot financier, Gruyère £4

Cornish crab cracker, dashi mayo & Genmaicha £4.5

Chicken liver parfait, plum & apple £4.5

### STARTERS

Salsify, confit egg, black garlic, pear & hazelnut

Chalk stream trout, cucumber, oyster & almond

Squid ink linguine, trout roe & cockle sauce

Squab pigeon, beetroot & bitter leaves

### MAIN COURSES

Gnocchi, Hen of the Woods, cauliflower & parmesan

Cornish fish, scallop mousse & King Oyster mushroom

Partridge, Jerusalem artichoke, pear & Madeira jus

Fallow deer, celeriac, trompettes & damson

### DESSERTS

Yuzu curd, yoghurt sorbet & frozen sablé

Caramelised apples, brown butter & cinnamon ice cream

Chocolate, milk & hazelnut

Selection of cheeses (£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.*