

P O R T L A N D

PRIVATE ROOM SAMPLE MENU

Lunch £45 per person

Dinner £75 per person

SNACKS FOR THE TABLE

Shiitake mushroom
Carrot financier, Gruyère
Duck ham
Sourdough & butter

FIRST COURSE

Salsify, confit egg, black garlic, pear & hazelnut
Chalk stream trout, cucumber, oyster & almond
Squid ink linguine, trout roe & cockle sauce

MAIN COURSE

Gnocchi, Hen of the Woods, cauliflower & parmesan
Cornish fish, scallop mousse & King Oyster mushroom
Rhug Estate lamb, Jerusalem artichoke, pear & Madeira jus

DESSERT

Yuzu curd, yoghurt sorbet & frozen sablé
Caramelised apples, brown butter & cinnamon ice cream
Chocolate, milk & hazelnut

Selection of cheeses (*£8 supplement*)