

P O R T L A N D

PRIVATE ROOM SAMPLE MENU

Lunch £45 per person

Dinner £75 per person

SNACKS FOR THE TABLE

Miso-glazed aubergine, sesame & pickled radish

Devonshire smoked eel, seaweed & creme crue

Chicken liver parfait, brioche, date & yuzu

STARTERS

Roasted courgette, stracciatella, artichoke & basil

Isle of Mull scallop, tomato, strawberry & wild fennel

Mutton tartare, Exmoor caviar, goat's curd, egg yolk, anchovy crisps

MAIN COURSES

Hen of the woods mushrooms, spring cabbage, beans, tarragon & truffle sabayon

Cornish fish, Devon crab, burnt lemon, apple & chorizo

Belted Galloway sirloin, salt baked beetroot, shallot, ox tongue sauce, girolles & tarragon

SIDE DISH

Comte panisse, pickled walnut, Cornish leaves £7

(add Australian black truffle - £10 supplement)

DESSERTS

English strawberries, tonka bean custard, Champagne granita & elderflower

Walnut tart & coffee ice cream

Ricotta, stone fruits & rye

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.*