

# THE PORTRAIT

## Set Menu

Two courses 35 | Three courses 39

NV Searcy's Selected Cuvee, Rose Brut, Champagne 18|110  
*Summer fruits, Strawberry, Redcurrant*

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Bentley's Bread Basket, Cultured Butter 5.75  
Goat Cheese Stuffed Crispy Olives 7  
Padron Peppers 7

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White Onion Soup, Crouton, Cauliflower, Chives  
Jerusalem Artichoke, Marjoram, Beaufort Cheese Sabayon  
Smoked Salmon, Crème Fraiche, Dill, Soda Bread Crisp



Roasted Poussin, Peperonata  
Baked Stuffed Pepper, Fregola, Tomato  
Steamed Cod, Bean Stew, Lemon, Fish Jus (6 supplement)



Steamed Pudding, Chilled Irish Coffee Custard  
Soft Serve Ice Cream, Honeycomb, Lime  
Wyfe of Bath, Spiced Plum Chutney, Oatcake

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Olive Oil Mash 6  
Leek, Cauliflower, Cabbage 6  
Butterhead, Watercress, Bitter Leaves, Shallots 6  
Chips 6

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FOR FOOD ALLERGIES AND INTOLERANCES  
PLEASE ALERT A MEMBER OF OUR TEAM.

We are a cashless venue

**All prices are inclusive of VAT at a prevailing rate.  
A discretionary 12% service charge will be added to the final bill.**

