



THE PORTRAIT

June

NV Searcys Selected Cuvée, Rosé Brut, Champagne 18 | 110
Summer Fruits, Strawberry, Redcurrant

Bentley's Bread Basket, Cultured Butter	5.75
Goat Cheese Stuffed Crispy Olives	7
Duck Hearts, Red Onion Jam, Sage	12
Padron Peppers	7

White Onion, Spinach Wild Garlic Soup	14
Globe Artichoke, Crab Mayonnaise	20
Courgette Mousse, Roularde, Basil Oil, Pine Nuts	16
Crispy Poached Egg, Asparagus, Hollandaise	18
Rump Carpaccio, Mustard, Horseradish, Mizuna	18

Braised Rabbit Tagliatelle, Girolle, Pecorino	28
Clam Linguine, Chilli, Tomato	28
Primavera Orecchiette, Wild Garlic, Basil	25

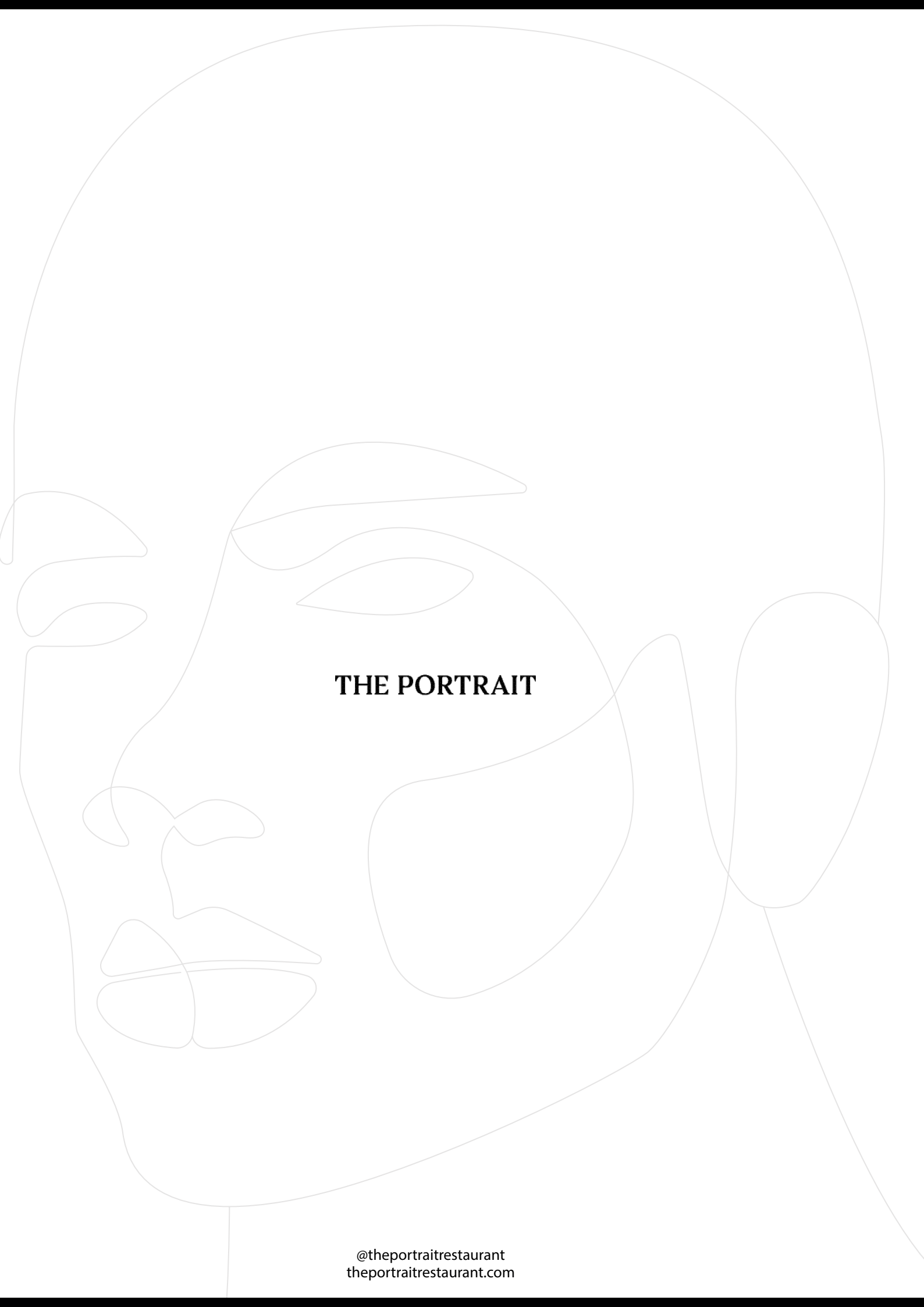
Fillet of Beef, Crisp Potato, Spinach, Peppercorn Sauce	44
Lamb Cutlets, Romesco, Piedmont Pepper	38
Roasted Hake, Caponata, Aioli	36
Steamed Dover Sole, Wild Mushroom, Samphire	39
Tikka Celeriac, Tahini, Hummus, Pistachio Dukkha	24
Confit Duck Leg, Tabbouleh, Date Puree	35
Goat Cheese Souffle, Castelfranco, Pine Nuts	26
Whole Wild Seabream, Kalamata, Fennel	26

Olive Oil Mash	6
Kale, Cauliflower, Hispi Cabbage	6
Bitter Leaf Salad, Walnut, Parmesan	6
Tenderstem Broccoli, Chilli, Garlic	6
Chips	6

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.



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