

THE PORTRAIT

Sunday Lunch Menu

Sample

2 Courses 44 - 3 Courses 49

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

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

Tomato, Labneh, Flat Peach Salad, Breadcrumb
Crispy Poached Egg, Baby Leeks, Hollandaise
Smoked Salmon, Pomegranate, Fennel
Cauliflower Soup, Porcini Olive Oil, Crouton

Sunday Roast

served with Roast Potatoes, Yorkshire Pudding, Honey Carrot, Greens

Cumbrian Blue Grey Beef

Herdwick Lamb

Corn Fed Anjou Poussin

Tikka Celeriac, Tahini, Hummus, Pistachio Dukkha Braised Rabbit Tagliatelle, Girolle, Pecorino

Steamed Dover Sole, Wild Mushroom, Samphire (6 supplement)

Bitter Leaf Salad, Walnut, Parmesan
Leek, Cauliflower, Hispi Cabbage
Chips
6

Pot Crème, Fig, Shortbread

Amalfi Lemon Sorbet, Grapefruit, Candied Orange, Shortbread

Soft Serve Ice Cream, Caramelised Soda Bread, Madeira Gel

Colston Bassett Stilton, Somerset Brie, Somerset Cheddar (6 supplement)

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

All prices are inclusive of VAT at a prevailing rate.

A discretionary 12% service charge will be added to the final bill.

