

THE PORTRAIT

Sunday Lunch Menu

Sample

2 Courses 44 - 3 Courses 49

Fumoir Negroni

15

Hepple Gin, Campari, Martini Rosso, Punt e Mes Carpano, Camomile & Coffee Beans

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

Chicken and Celeriac Terrine, Plum Chutney

Smoked Salmon, Pomegranate, Fennel

Tomato Salad, Labneh, Plum, Breadcrumb

Braised Ox Tongue, Dandelion Pesto, Celeriac Remoulade

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

Beaton's Pie, Smoked Haddock, Leek (+6 supplement)

Bitter Leaf Salad, Walnut, Parmesan 6
Leek, Cauliflower, Hispi Cabbage 6
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 12.5% service charge will be added to the final bill.

