

THE PORTRAIT

Set Menu

Two Courses 35 | Three Courses 39

Fumoir Negroni 15

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

Bentley's Bread Basket, Cultured Butter	5.75
Goat Cheese Stuffed Crispy Olives	7
Padron Peppers	7
Prawn Tempura, Horseradish Cream	14

Braised Ox Tongue, Dandelion Pesto, Celeriac Remoulade
Jerusalem Artichoke, Majoram, Comte Mousse
Pumpkin Soup, Pumpkin Seed Pesto, Ricotta

Smoked Haddock and Leek Pie (+6 supplement)

Baked Stuffed Pepper, Fregola, Passata

Pumpkin Girsoli, Sage, Butter, Walnuts

Confit Duck Leg, Roots and Shoots, Date Puree

Apple Steamed Pudding, Calvados Custard (+3 supplement)

Flourless Chocolate Cake, Mascarpone, Rum, Lime

English Brie, Spiced Plum Chutney, Oatcakes

Olive Oil Mash	6
Leek, Cauliflower, Hispi Cabbage	6
Butterhead, Watercress, Castelfranco Salad	6
Oven Roasted Roots and Shoots	6

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.

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