

THE PORTRAIT

Set Menu

Two Courses 35 | Three Courses 39

Searcy's Selected Cuvee, Rose Brut Champagne 18
Summer Fruits, Strawberry, Redcurrant

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

Jerusalem Artichoke, Marjoram, Comte Mousse
Pumpkin Soup, Pumpkin Seeds, Crouton
Braised Ox Tongue, Dandelion Pesto, Celeriac Remoulade

Baked Stuffed Pepper, Fregola, Passata
Pumpkin Girasoli, Sage, Butter, Walnuts
Confit Duck Leg, Roots and Shoots, Date Puree
Smoked Haddock and Leek Pie (+6 Supplement)

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
Chips	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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