



THE PORTRAIT

January

NV Searcy's Selected Cuvee, Rose Brut, Champagne 18 | 110
Summer fruits, Strawberry, Redcurrant

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

Pumpkin Soup, Pumpkin Seed Pesto, Ricotta	14
Burrata, Parma Ham, Chicory, Pickled Quince	18
Jerusalem Artichokes, Marjoram, Comte Mousse	18
Smoked Salmon, Pomegranate, Fennel, Crouton	18
Romaine Lettuce, Parmesan Custard, Chicken Skin Crumb	16
Braised Ox Tongue, Dandelion Pesto, Celeriac Remoulade	18

Pumpkin Girasoli, Sage, Butter, Walnuts	26
Braised Rabbit Tagliatelle, Girolle, Pecorino	28
King Prawn Linguine, Bisque, Chives	29

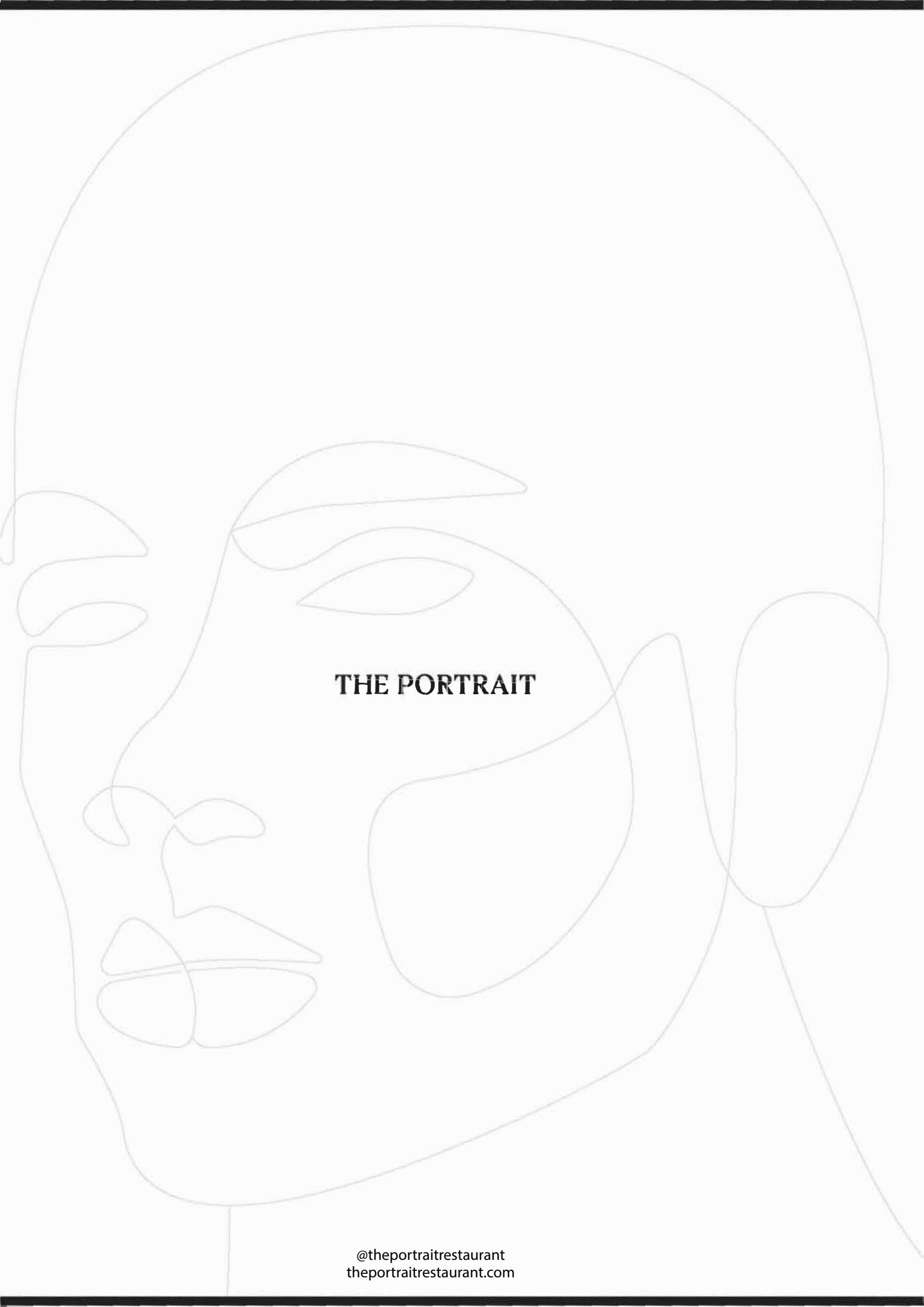
Baked Stuffed Pepper, Fregola, Passata	27
Fillet of Beef, Crispy Potato, Spinach, Peppercorn Sauce	44
Lamb Cutlets, Romesco, Piedmont Pepper	38
Steamed Dover Sole, Wild Mushrooms, Samphire	39
Confit Duck Leg, Roots and Shoots, Date Puree	35
Roasted Cod, Stewed Vegetables, Aioli	36

Olive Oil Mash	6
Leek, Cauliflower, Hispi Cabbage	6
Butterhead, Watercress, Castlefranco Salad	6
Oven Roasted Roots and Shoots	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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theportraitrestaurant.com