

# THE PORTRAIT

## Set Menu

**Two Courses 35 | Three Courses 39**

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

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

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

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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*)

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Apple Steamed Pudding, Calvados Custard (*+3 Supplement*)  
Flourless Chocolate Cake, Mascarpone, Rum, Lime  
English Brie, Spiced Plum Chutney, Oatcakes

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

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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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