



THE PORTRAIT

SPRING

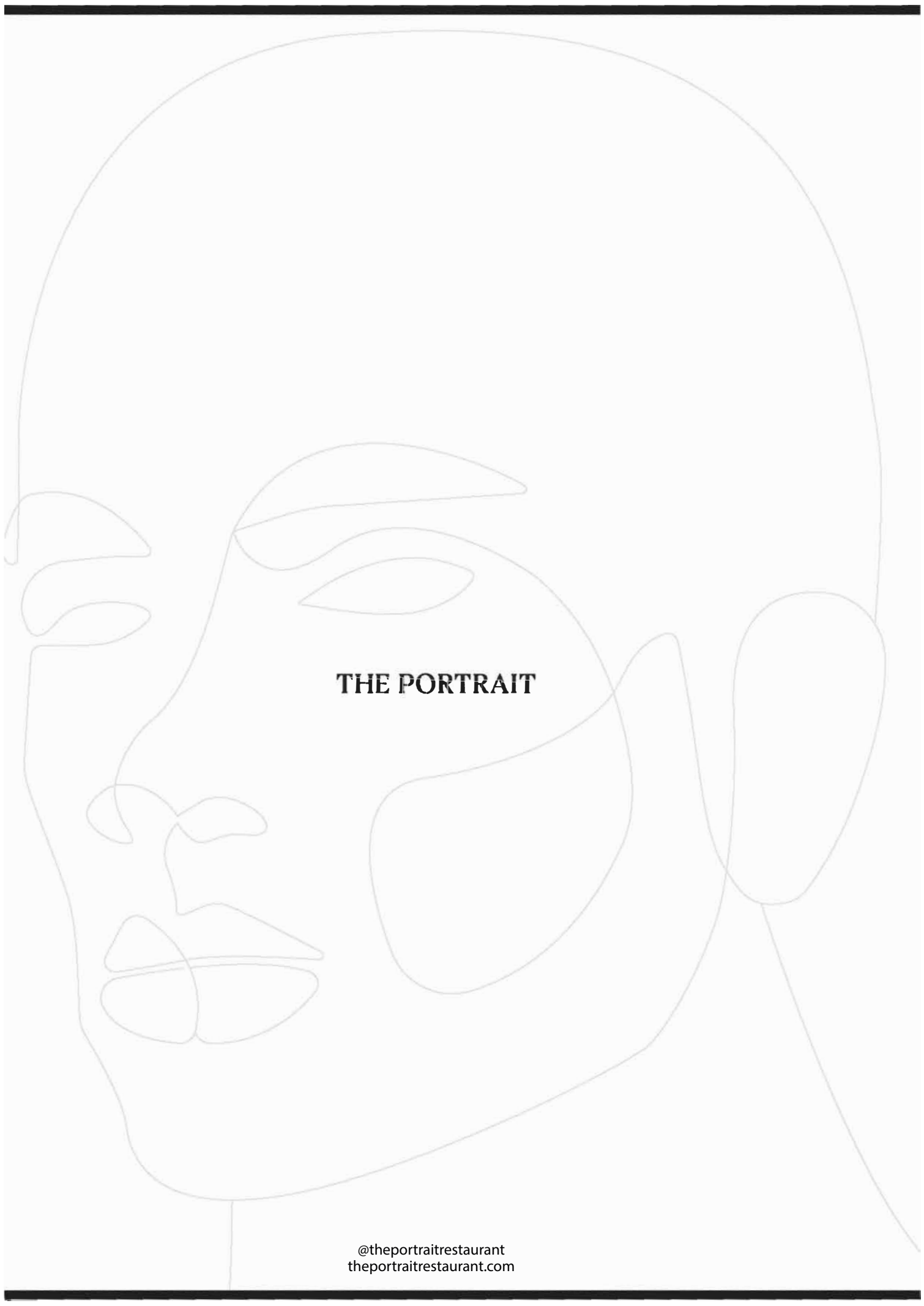
NV Searcy's Selected Cuvee, Rose Brut, Champagne 18|110
Summer fruits, Strawberry, Redcurrant

Bentley's Bread Basket, Cultured Butter	5.75
Goat Cheese Stuffed Crispy Olives	7
Padron Peppers	7
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White Onion Soup, Crouton, Cauliflower, Chives	14
Burrata, Purple Sprouting Broccoli, Blood Orange	18
Jerusalem Artichoke, Marjoram, Beaufort Cheese Sabayon	16
Smoked Salmon, Cream Cheese, Horseradish, Pickled Onion, Crouton	18
Romaine Lettuce, Parmesan Custard, Chicken Skin Crumb	16
Beetroot, Sheep Labneh, Bitter Leaves, Pistachio	15
Ox Tongue, Salsa Verde, Celeriac Rémoulade	16
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Lemon and Ricotta Ravioli, Asparagus, Oxford Blue, Pickled Shallots	26
Braised Rabbit Tagliatelle, Girolle, Pecorino	28
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Baked Stuffed Pepper, Fregola, Tomato	26
Beef Fillet, Crispy Potato, Spinach, Peppercorn Sauce	44
Lamb Chops, Baba Ganoush, Feta, Grilled Lamb Kidney, Harissa	38
Steamed Dover Sole, Wild Mushrooms, Samphire, Butter Sauce	39
Confit Duck Leg, Braised Cabbage, Lentil Purée, Salsa Verde	32
Cornish Hake, Caponata, Pine Nuts, Saffron Aioli	32
South Atlantic Wild Prawns, Orange, Fennel, Apple, Garlic Butter	26
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Olive Oil Mash	6
Leek, Hispi Cabbage, Cauliflower	6
Butterhead, Watercress, Bitter Leaf, Shallots	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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