

THE PORTRAIT
October

Salt & Vinegar Martini , Smirnoff Vodka, Noilly Prat, Homemade Brine	14
NV Searcy's Selected Cuvee , Rosé Brut, Champagne	18
Lavender Ice Tea , Lavender, Jing Chamomile Flower, Lime	9.5

Bentley's Bakery Selection , Cultured Butter	5.75
Crispy Green Olives , Goat's Cheese	7
Padron Peppers , Sea Salt	7

Confit Aubergine, Chickpea Puree, Fried Kale, Tahini Dressing
Onion Soup, Jerusalem Artichoke, Comté, Marjoram, Crouton
Cured Chalk Farm Trout, Sorrel Mayonaise, Kohlrabi, Cucumber, Apple

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Crown Prince, Autumn Caponata, Pickled Walnuts, Plant Ricotta, Pearl Barley
Confit Duck Leg, Braised Cabbage, Lentil, Salsa Verde
The Portrait Sustainable Fish Cake, Poached Egg, Hollandaise
Dover Sole, Whipped Cod, Cavolo Nero, Tomato Soffritto (20 supplement)

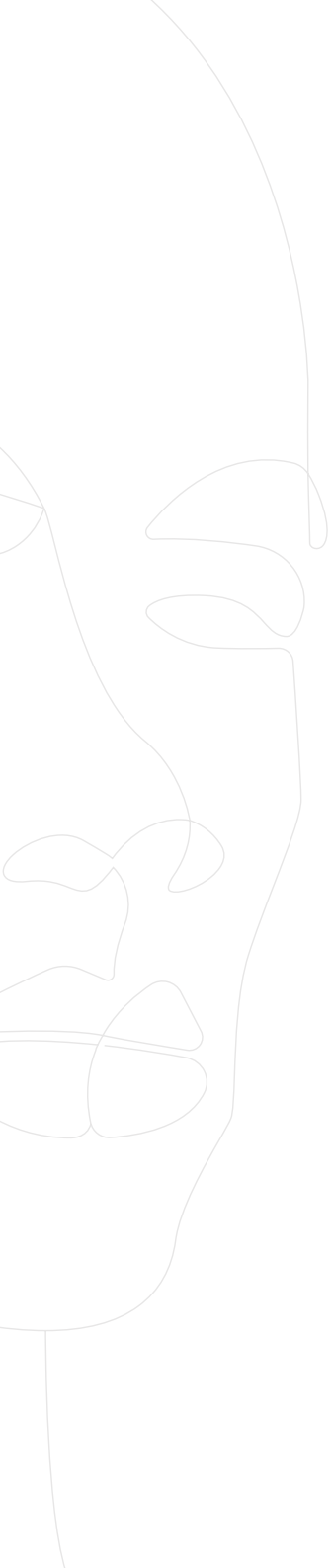
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Plum Pot Crème Brûlée, Pain D'Epices
Soft Serve, Raspberry, Meringue, Pistachio
French Brie, Spiced Plum Chutney, Oatcake

Olive Oil Mash	6	Butterhead , Bitter Leaf, Shallots	6
Greek Salad , info, info	7	Chips	6

Two Courses 35 | Three Courses 39

For food allergies and intolerances, please alert a member of our team. Please note - 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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by
RICHARD CORRIGAN

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