

# THE PORTRAIT

## Set Menu

Two Courses 35 | Three Courses 39

**Fumoir Negroni** (*Featured in Cecil Beaton's Cocktail Book*) 15

Hepple Gin, Campari, Martini Rosso, Punt e Mes Carpano, Camomile & Coffee Beans

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<b>Bentley's Bread Basket</b> , Cultured Butter	5.75
<b>Goat Cheese Stuffed Crispy Olives</b>	7
<b>Padron Peppers</b>	7
<b>Prawn Tempura</b> , Horseradish Mayo	14

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**Braised Ox Tongue**, Dandelion Pesto, Celeriac Remoulade

**Jerusalem Artichoke**, Majoram, Comte Custard

**Pumpkin Soup**, Pumpkin Seeds, Crouton

**Smoked Haddock and Leek Pie** (+3 supplement)

**Baked Stuffed Pepper**, Fregola, Passata

**Homemade Girasoli**, Pumpkin, Sage, Butter

**Confit Duck Leg**, Roasted Roots and Shoots, Date Puree (+6 supplement)

**Apple Steamed Pudding**, Calvados Custard

**Flourless Chocolate Cake**, Mascarpone, Rum

**Lime Truffled English Brie**, Spiced Plum Chutney, Oatcakes (+6 supplement)

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<b>Olive Oil Mash</b>	6
<b>Leek, Cauliflower, Hispi Cabbage</b>	6
<b>Butterhead, Watercress, Castelfranco Salad</b>	6
<b>Oven Roasted Roots and Shoots</b>	6
<b>Chips</b>	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 12.5% service charge will be added to the final bill.

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