



# THE PORTRAIT

September

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Spiced Pear Bellini | 14  
Cinnamon Pear Puree, Homemade Limoncello Prosecco di Valdobbiadene

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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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Cauliflower Soup, Porcini Olive Oil, Crouton	14
Courgette Mousse, Roulade, Basil Oil, Pine Nuts	16
Crispy Poached Egg, Baby Leeks, Hollandaise	18
Braised Ox Tongue, Dandelion Pesto, Celeriac Remoulade	18
Tomato Salad, Labneh, Flat Peach, Breadcrumb	15
Chargrilled Squid Salad, Corn Rib, Romano Pepper, Coriander	15

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Braised Rabbit Tagliatelle, Girolle, Pecorino	28
Homemade Ravioli alla Caprese	26
Clam Linguine, Chilli, Tomato	28

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Fillet of Beef, Crispy Potato, Spinach, Peppercorn Sauce	44
Lamb Cutlets, Romesco, Piedmont Pepper	38
Barbecued Gurnard, Stewed Vegetables, Aioli	36
Steamed Dover Sole, Wild Mushroom, Samphire	39
Tikka Celeriac, Tahini, Hummus, Pistachio Dukkha	24
Yorkshire Grouse, Japanese Cucumber, Pineapple Salsa	45
Confit Duck Leg, Spiced Beetroot, Kale, Date Puree	35
Whole Sea Bass, Roasted Fennel, Kalamata, For 2	68

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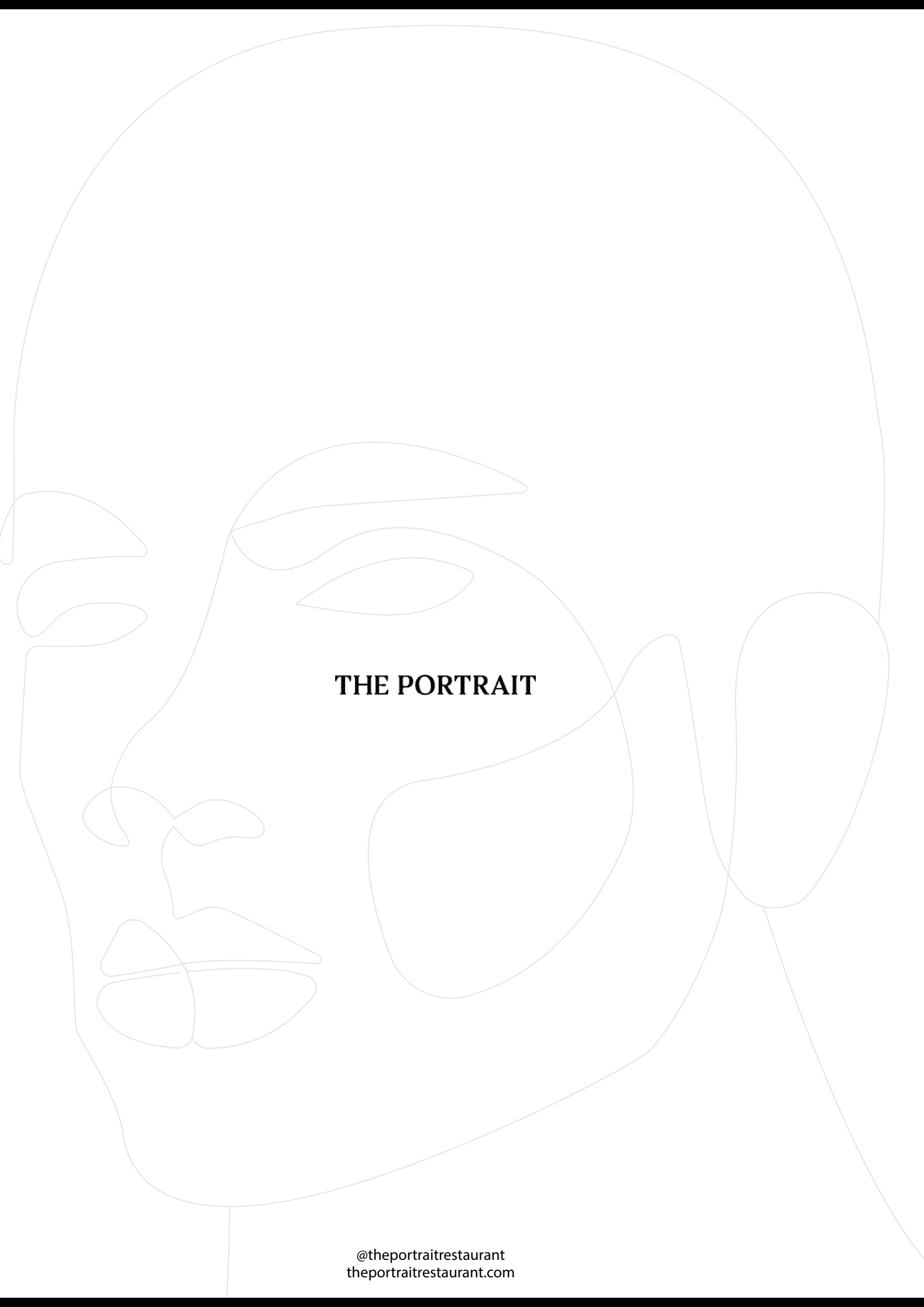
Olive Oil Mash	6
Leek, Cauliflower, Hispi Cabbage	6
Butterhead, Watercress, Castlefranco Salad	6
Tenderstem Broccoli, Chilli, Garlic	6
Chips	6

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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.



## **THE PORTRAIT**