

THE PORTRAIT

Set Menu

Two courses 35 | Three courses 39

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

White Onion Soup, Crouton, Cauliflower, Chives

Jerusalem Artichoke, Marjoram, Beaufort Cheese Sabayon

Ox Tongue, Chicory Pesto, Celery Rémoulade



Baked Stuffed Pepper, Fregola, Tomato

Black Truffle and Ricotta Ravioli, Parmesan

Braised Lamb Belly, Split Peas, Caper Purée, Endive

Cornish Hake, Caponata, Pine Nuts, Saffron Aioli (6 supplement)



Flourless Chocolate Cake, Spiced Rum Mascarpone

Soft Serve Ice Cream, Honeycomb, Lime

Somerset Brie, Spiced Plum Chutney, Oatcake

Olive Oil Mash 6

Leek, Cauliflower, Hispi Cabbage 6

Butterhead, Watercress, Bitter Leaves 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.

