



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

Burrata, Kale, Marinated Strawberries	18
Romaine Lettuce, Parmesan Custard, Chicken Skin Crumb	16
Confit Aubergine, Chickpea Puree, Fried Kale, Tahini Dressing	16
Smoked Salmon, Crème Fraiche, Dill, Soda Bread Crouton	18
Roast Beef Carpaccio, Broad Beans Rocket Salad, Nduja	18

Lemon and Ricotta Ravioli, Asparagus, Oxford Blue, Pickled Shallots	26
Braised Lamb Tagliatelle, Mint Gremolata	28

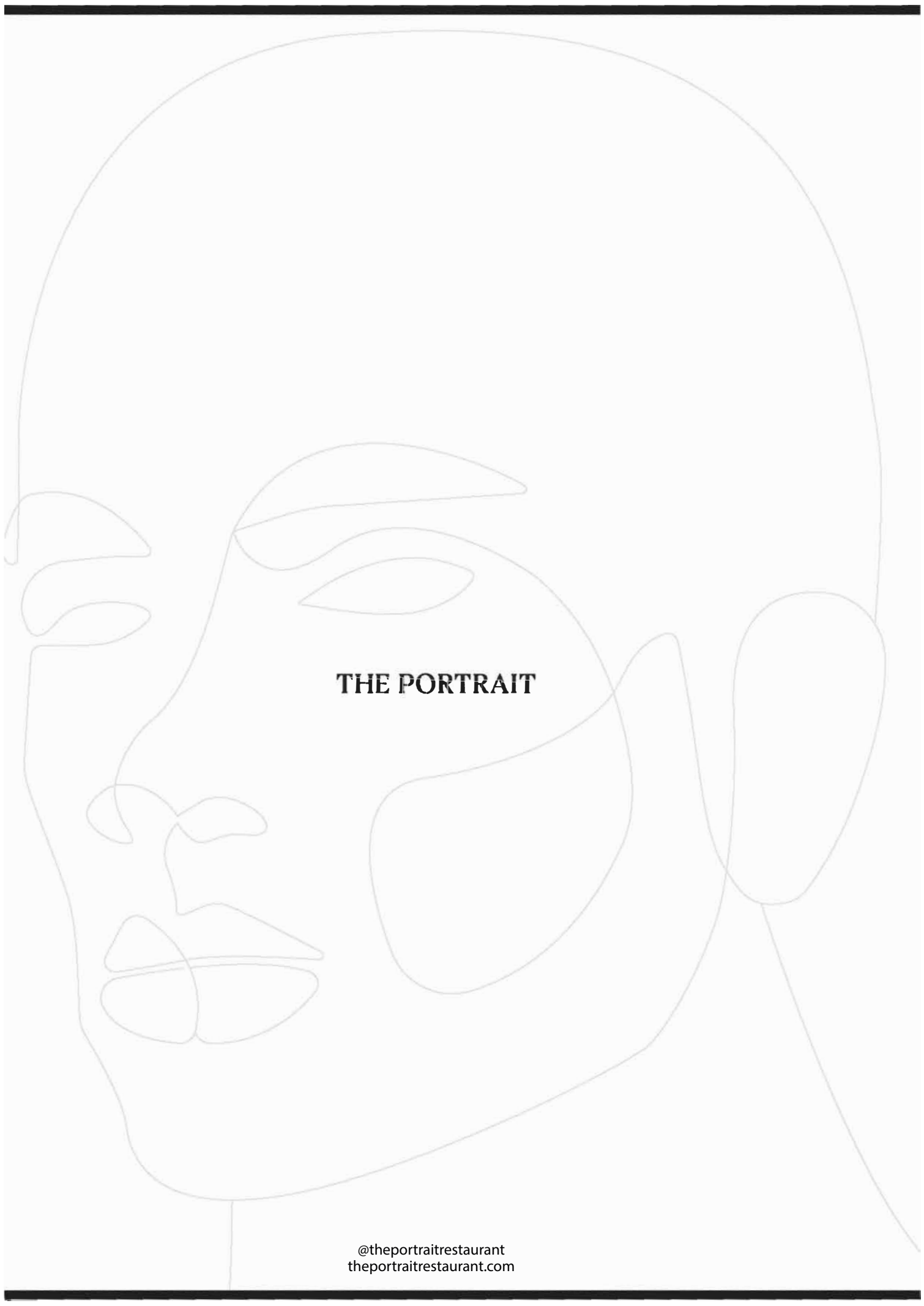
Baked Stuffed Pepper, Fregola, Tomato	26
Beef Fillet, Crispy Potato, Parsnip, Peppercorn Sauce	44
Lamb Chops, Baba Ganoush, Feta, Grilled Lamb Kidney, Harissa	38
Steamed Dover Sole, Wild Mushrooms, Samphire, Butter Sauce	39
Confit Duck Leg, Braised Cabbage, Lentil Purée, Salsa Verde	32
Cornish Hake, Caponata, Pine Nuts, Saffron Aioli	32
South Atlantic Wild Prawns, Orange, Fennel, Apple, Garlic Butter	26

Olive Oil Mash	6
Leek, 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.



THE PORTRAIT