



THE PORTRAIT

SUMMER

Piper-Heidsieck Cuvee Brut, Champagne 18.5|110

Fresh pear, apples, citrus

Bentley's Bread Basket, Cultured Butter	5.75
Goat Cheese Stuffed Crispy Olives	7
Padron Peppers	7

Burrata, Courgette Scapece, Anchovies	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, Basil Mascarpone, Lemon	18
Chilled Pea Soup, Plant-Based Sour Cream, Mint	16

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

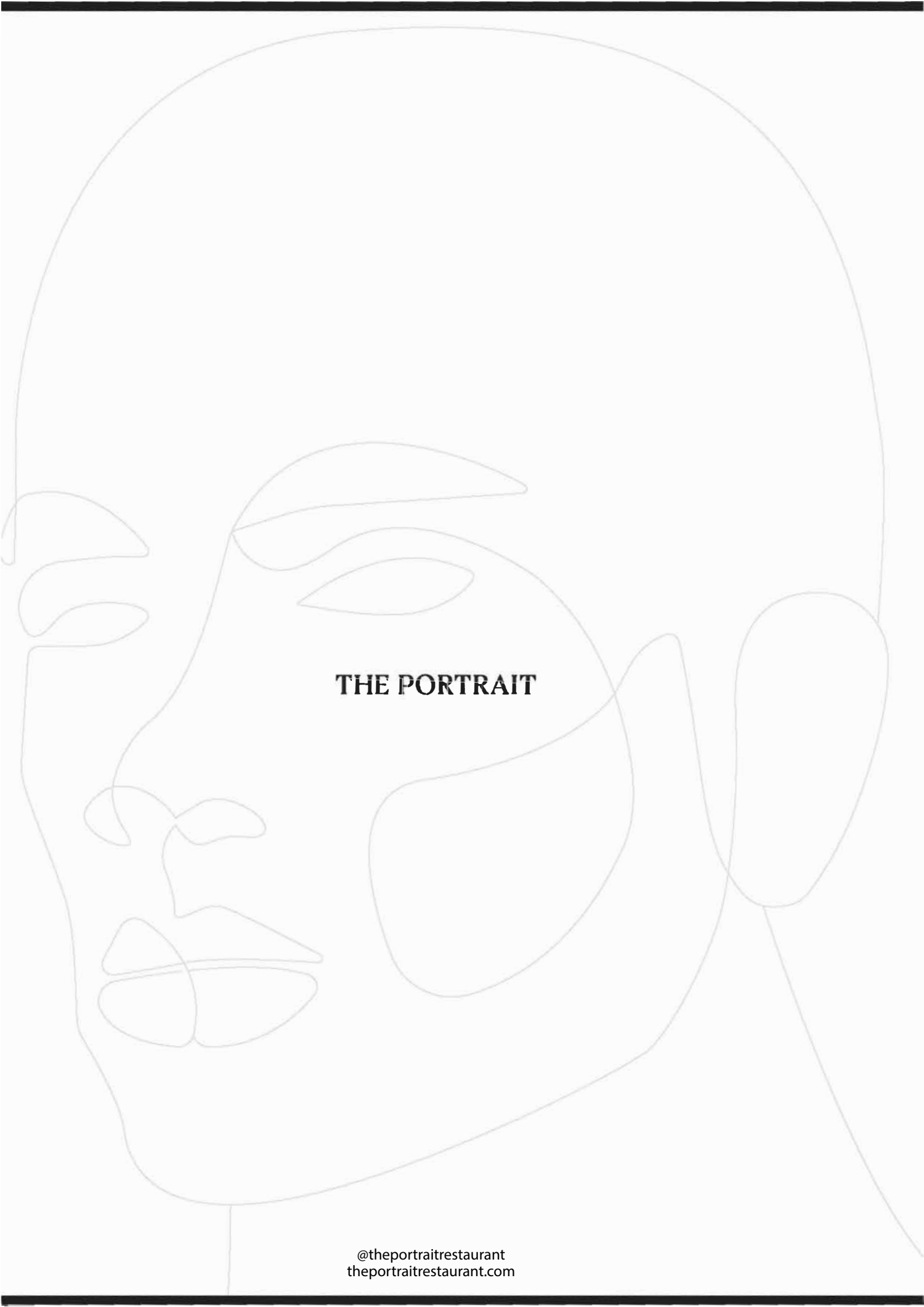
Baked Stuffed Pepper, Risotto Puttanesca Sauce, Preserved Lemon	27
Beef Fillet, Crispy Potato, Parsnip, Peppercorn Sauce	44
Lamb Cannon, Kidney, Baba Ganoush, Chimichurri, Mint, Coriander	38
Confit Duck Leg, Braised Cabbage, Lentil Stew, Salsa Verde	32
Cod Fillet, Haricot Bean Ragu, Lemon, Nduja	36
South Atlantic Prawns, Orange, Fennel, Apple, Garlic Butter	26
Steamed Dover Sole, Wild Mushroom, Samphire, Butter Sauce	39

Olive Oil Mash	6
Greek Salad	7
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.



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theportraitrestaurant.com