

An abstract line drawing of a face, rendered in a minimalist, sketchy style. The lines are thin and white, set against a dark teal background. The drawing is positioned on the left side of the cover, with the face's features like the eye, nose, and mouth suggested by simple curves and loops. The overall composition is minimalist and artistic.

THE PORTRAIT
by
RICHARD CORRIGAN





The Portrait Restaurant by Richard Corrigan, set within the iconic National Portrait Gallery, pairs culinary excellence with a rich artistic heritage. Overlooking Trafalgar Square, it has been a celebrated dining destination for over 20 years.

Designed by Brady Williams, the dining room is a study in understated elegance—light-filled by day and warmly atmospheric by night. Clean lines, soft tones, and natural greenery create a refined yet welcoming space.

Art is integral to the experience, with curated photographic portraits from the National Portrait Gallery collection, link the restaurant to the gallery below.

Expansive panoramic windows frame ever-changing views of London, offering a truly memorable sense of place.

Available for exclusive hire, The Portrait Restaurant transforms into a striking setting for unforgettable events.

Capacity

100 seated

150 standing



To Start

Meat

Whipped Chicken Livers on Toast, Aged Parmesan
Rare Beef Vol Au Vent, Creamed Horseradish & Sweet Mustard
Cumbrian Lamb & Wild Garlic Wellington
Suffolk Free Range Chicken Terrine, Quince Aioli
Free Range Pork Belly, Crushed Peas, Apple Salsa, Crackling Crumb

Fish

Smoked Salmon Rillettes, Caper & Preserve Lemon
Tempura Prawn, Lime & Wasabi
Atlantic Prawn Cocktail Tart, Lemon Gel, Bronze Fennel
Salt Cod Croquette, Rouille, Seaweed Tartare
Cured Chalk Stream Trout, Dill Crème Fraîche, Pollen Dust
Smoked Haddock, Leek & Chive Tart

Vegetable

Caramelized Onions And Goats Cheese Tart. (V)
Pepper Tart, Sun Dried Tomato Pesto. (V)
Ploughman's Sourdough Toastie. (V)
Salt Baked Jersey Royals, Wild Garlic And Chives (V)
Black Olive Pin Wheel, Caponata, Pinenuts (VE)



Bowl Food

Meat

Beef Cheek, Olive Oil Mash, Beef Jus
Chicken Lollipop, Buttermilk Ranch Dressing, Bacon
Braised Beef Ragu Gnocchi, Parmesan

Fish

Breaded Cod, Crushed Peas, Tartare Sauce
Steamed Hake, Bean Stew, Fish Jus
Grilled Squid, Garlic, Chilli, Lemon

Vegetable

Pumpkin Tortelli, Butter, Crispy Sage
Roasted Celeriac, Mushroom, Hazelnut
Potato Terrine, Avruga Caviar, Crème Fraîche, Chives





“Highly accomplished southern European food with a bit of bare Irish genius”

– The Times, Giles Coren



On The Menu

Elegant

Bentley's Bread Basket, Cultured Butter

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Chicken Liver Parfait, Raisin & Pinenut Salad,
Balsamic Vinaigrette.

Pumpkin Soup, Crostini

Smoked Salmon, Fennel, Horseradish

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Monkfish Tail, Chilli, Ginger & Garlic, Pak Choi

Chicken Supreme, Mash, Wilted Spinach

Stuffed Pepper, Carnaroli Rice, Capers Passata

served with a selection of seasonal sides to share

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Chocolate Fondant, Chantilly Creme, Honeycomb

Apple Tart Tatin, Vanilla Ice Cream

Lemon Sorbet, Candied Orange, Shortbread

Signature

Bentley's Bread Basket, Cultured Butter

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Smoked Salmon, Fennel, Horseradish

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Beef Fillet, Potato Crisp, Parsnip Puree,
Peppercorn Sauce

served with a selection of seasonal sides to share

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Chocolate Fondant, Chantilly Creme,

Honeycomb

Timeless

Bentley's Bread Basket, Cultured Butter

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Bitterleaf Salad, Parma Ham, Parmesan,
Anchovy & Walnut Dressing

Smoked Salmon, Fennel, Horseradish

Roast Jerusalem Artichokes, Comte Custard,
Pickles, Marjoram

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Beef Fillet, Potato Crisp, Parsnip Puree,
Peppercorn Sauce

Dover Sole, Wild Mushroom, Sea Purslane

Ravioli, Ricotta, Pumpkin, Thyme Crumb

served with a selection of seasonal sides to share

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Chocolate Fondant, Chantilly Creme,

Honeycomb

Creme Brulee

Lemon Sorbet, Candied Orange, Shortbread







At The Bar

Allow The Portrait team to craft a bespoke and unforgettable drinks experience for your event. With a focus on seasonal ingredients, we create our own cordials, infusions and signature serves, ensuring every detail feels considered and distinctive.

Our expert team will guide you through every element of your drinks offering—from statement welcome cocktails to the perfect digestif—tailored seamlessly to your occasion.

Champagne

NV Searcys Selected Cuvée, Brut Champagne

NV Searcys Selected Cuvée, Rosé Brut, Champagne

NV Laurent Perrier Brut, Champagne

NV Laurent Perrier Rose, Champagne

Sparkling Wine

NV Prosecco Valdobbiadene, San Fermo Bellenda, Veneto, Italy

NV Cremant de Loire Blanc, Gratien & Meyer, Loire, France

NV Louis Pommery, Brut, Hampshire, England, UK

0% Sparkling Wine

Dr.Fischer,Steinbock,Weingut,Germany



White

NV Luminata White, Bodegas Gallegas, Galicia, Spain
2023 Chardonnay, Marterey, Languedoc, France
2024 Sauvignon Blanc, Featherdrop, Marlborough, New Zealand
2024 Assyrtiko, Kintonis Winery, Greece
2023 Albarino, Rías Baixas, Vinabade, Galicia, Spain
2024 Cortese, Gavi di Gavi La Meirana, Piedmont, Italy
2024 Chablis, Domaine Jean-Marc Brocard, Burgundy, France
2023 Loureiro, Aphros, Vinho Verde, Branco, Portugal
2018 Obaideh Merwah, Château Musar White, Bekaa Valley, Lebanon

Red

2024 Montepulciano D'abruzzo Podere, Umani Ronchi, Abruzzo, Italy
2022 Red Reserve, Alice Viera De Sousa, Douro, Portugal
2021 Nero D'Avola, Dalfarras, Victoria, Australia
2021 Pinot Noir, Wakefield Winery, South Australia
2022 Malbec, Château Du Cèdre, Cahors, France
2017 Haut-Medoc, Château Cissac, Bordeaux, France
2022 Pinot Noir, Xavier Monnot, Clos de la Fussiere, Burgundy, France
2016 Cabernet Franc, Luna Austral, Sintonia Biodynamic, Mendoza, Argentina
2013 Chateau Grand - Puy - Lacoste Pauillac, Bordeaux, France

Rose

2023 Colline delle Rose, Sicily, Italy
2025 Rioja Rosado, Hacienda Grimon, Spain
2024 Chateau d'Esclans, Whispering Angel, Cotes de Provence, France

Can't find what you're looking for? Enquire with our team for our full wine list or corkage options



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