



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

Tempura Prawn, Lime & Wasabi
Atlantic Prawn Cocktail Tart, Lemon Gel, Bronze Fennel
Salt Cod Croquette, Rouille, Seaweed Tartare
Cured Chalk Stream Trout, Dill Crème Fraiche, 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, Rosemary, Chives (VE)
Black Olive Pin Wheel, Caponata, Pinenuts (VE)

Sweet

Creme Patisserie, Maraschino Cherries
Lemon Tart, Torched Meringue
Chocolate Mousse, Hazelnut Crumb
Apple Strudel, Cinammon





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

Baby New Potatoes, Rose Harissa, Saffron Aioli





On The Menu

Classic

Bentley's Bread Basket, Cultured Butter

-

Beetroot, Goats Cheese Mousse, Orange, Honey Mustard

Pumpkin Soup, Parmesan Crumble, Sage, Crostini

Chicken Liver Crostini, Black Truffle, Raisin, Pinenut Salad

-

Chicken Supreme, Mashed Potato, Kale, Orange, Chicken

Lollipop, Jus

Roast Cauliflower, Hummus, Tahini, Almond, Lovage Pesto

Hake, Savoy Cabbage, Bean Soup, Fish Sauce

served with a selection of seasonal sides to share

-

Classic Crème Brûlée

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Chocolate Fondant, Chantilly Crème, Honeycomb

Signature

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Horseradish, Fennel, Crème Fraîche, Dill Oil

Beetroot, Goats Cheese Mousse, Orange, Honey Mustard

-

Beef Fillet, Pomme Anna, Parsnip Puree, Peppercorn Sauce

Roast Celeriac, Wild Mushroom, Hazelnut, Black Truffle,

Vegan Jus

served with a selection of seasonal sides to share

-

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Chocolate Fondant, Chantilly Crème, Honeycomb

+ Sharing Cheese Course





“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

-

Smoked Salmon, Horseradish, Fennel, Crème Fraiche, Dill Oil

Pumpkin Soup, Parmesan Crumble, Sage, Crostini

Jerusalem Artichoke, Beaufort Sabayon, Marjoram, Pickles

-

Roast Turkey, Potato & Parsley Puree, Pork & Sage Stuffing,
Cranberry Jus

Lamb Cannon, Creamed Polenta, Sautéed Spinach

Stone Bass, Mussel & Samphire Beurre Blanc, Parsley

Celeriac, Wild Mushroom, Hazelnut, Black Truffle, Vegan Jus

served with a selection of seasonal sides to share

-

Apple Tart Tatin, Dark Chocolate & Cinnamon Ganache

Chocolate Fondant, Chantilly Creme, Honeycomb

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Timeless

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Horseradish, Fennel, Crème Fraiche, Dill Oil

Beef Carpaccio, Honey Mustard Dressing

Pumpkin Soup, Parmesan Crumble, Sage, Crostini

-

Roast Turkey, Potato & Parsley Puree, Pork & Sage Stuffing,
Cranberry Jus

Beef Wellington, Olive Oil Mash, Cranberry, Beef Jus

Dover Sole, Wild Mushroom, Samphire, Beurre Blanc, Dill

Celeriac, Wild Mushroom, Hazelnut, Black Truffle, Vegan Jus

served with a selection of seasonal sides to share

-

Apple Tart Tatin, Dark Chocolate & Cinnamon Ganache

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Creme Brulee

+ Sharing Cheese Course







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
2023 Sauvignon Blanc, Featherdrop, Marlborough, New Zealand
2025 Riesling, Rieslingfreak No 33, Australia
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
2022 Puligny-Montrachet, Les Charmes, Alain Chavy, Burgundy, France

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, 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 Paulliac, Bordeaux, France
2018 Brunello di Montalcino, Il Paradiso di Manfredi, Tuscany, Italy

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

