



THE PORTRAIT

September

Salt & Vinegar Martini , Tanqueray Gin, Noilly Prat, Housemade Brine	14
NV Searcy's Selected Cuvee , Rosé Brut, Champagne	18
Lavender Ice Tea , Lavender, Jing Chamomile Flower, Lime	9.5

Bentley's Bakery Selection , Cultured Butter	5.75
Crispy Green Olives , Goat's Cheese	7
Padron Peppers , Sea Salt	7

Burrata , Courgette Scapece, Anchovies	18
Romaine Lettuce , Parmesan Custard, Chicken Skin Crumb	16
Confit Aubergine , Chickpea Puree, Fried Kale, Tahini Dressing	16
Cured Chalk Farm Trout , Sorrel Mayonnaise, Kohlrabi, Cucumber, Apple	18
Roast Beef Carpaccio , Basil Mascarpone, Lemon	18
Onion Soup , Jerusalem Artichoke, Comté, Marjoram, Crouton	16

Lemon & Ricotta Ravioli , Green Peas, Oxford Blue, Pickled Shallots	26
Venison Salmis , Pappardelle, Aged Parmesan, Cocoa	28
Crown Prince , Autumn Caponata, Pickled Walnuts, Plant Ricotta, Pearl Barley	28
Beef Fillet , Pomme Anna, Parsnip, Peppercorn Sauce	44
Lamb Cannon , Kidney, Baba Ganoush, Chimichurri, Mint, Coriander	38
Confit Duck Leg , Braised Cabbage, Lentil Purée, Salsa Verde	32
Sea Bass , Fennel Agrodolce, Lemon Confit, Pine Nut	36
South Atlantic Wild Prawns , Orange, Fennel, Apple, Garlic Butter	26
Dover Sole , Wild Mushroom, Samphire, Beurre Blanc	42

Olive Oil Mash	6	Butterhead , Bitter Leaf, Shallots	6
Greek Salad	7	Chips	6



THE PORTRAIT
by
RICHARD CORRIGAN

@theportraitrestaurant
theportraitrestaurant.com