

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

Confit Aubergine, Chickpea Puree, Fried Kale, Tahini Dressing
Onion Soup, Jerusalem Artichoke, Comté, Marjoram, Crouton
Cured Chalk Farm Trout, Sorrel Mayonaise, Kohlrabi, Cucumber, Apple

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Crown Prince, Autumn Caponata, Pickled Walnuts, Plant Ricotta, Pearl Barley
Venison Salmis, Pappardelle, Aged Parmesan, Cocoa (6 supplement)
The Portrait Sustainable Fish Cake, Poached Egg, Hollandaise

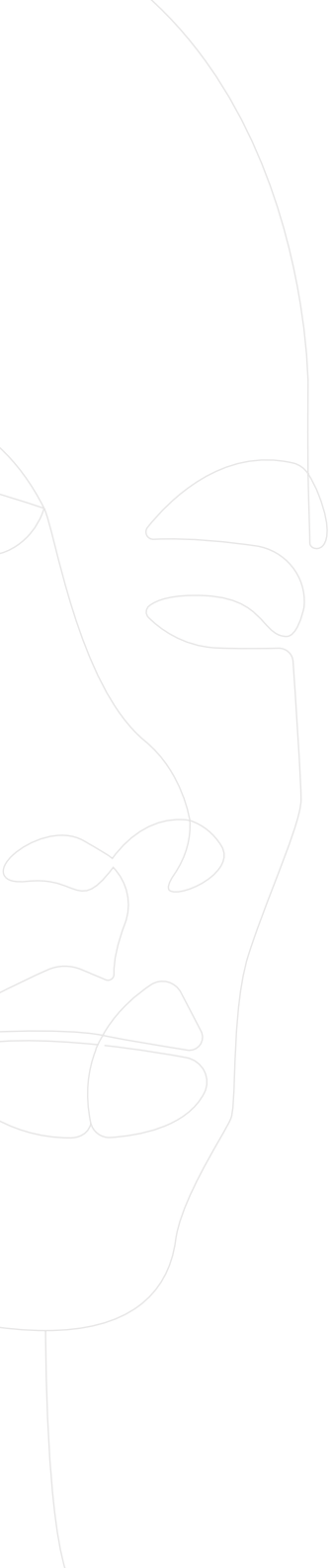
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Plum Pot Crème Brûlée, Pain D'Epices
Soft Serve, Raspberry, Meringue, Pistachio
French Brie, Spiced Plum Chutney, Oatcake

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

Two Courses 35 | Three Courses 39

For food allergies and intolerances, please alert a member of our team. Please note - 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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by
RICHARD CORRIGAN

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