THE PORTRAIT

New Year's Eve Lunch

Two Courses 55

Three Courses 63

Laurent-Perrier, Brut, Champagne **22**

Selection of Bread, Cultured Butter **5.75**

Whipped Herbed Feta, Yogurt Flatbread **8**

Padron Peppers, Sea Salt **7**

Pecorino Romano Risotto, Lemon, Thyme

Radicchio, Shropshire Blue, Apple & Blackberries, Walnuts, Artichoke Crisp

Duck Liver Parfait, Beef Fat Toast, Chutney

Monkfish Tail, Cavolo Nero, Brown Butter & Sage

Egg Taglioni, Girolles, Butter & Chives

Lamb Shoulder, Cannellini Beans, Salsa Verde

For Two: **Côte de Boeuf**, Bordelaise, Shoe String Fries, Castelfranco & Radicchio Salad (supplement)

Chips 7

New Potatoes, Butter, Herbs **7**

Castelfranco & Radicchio Salad 7

Seasonal Cabbages 7

Dark Chocolate Tart, Salted Caramel, Maldon Salt, Hazelnut Praline

Goat's Cheese Mousse, Honey, Crackers

Panna Cotta, Poached Pear, Oat Crumb

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.



THE PORTRAIT

by

RICHARD CORRIGAN

@theportraitrestaurant
theportraitrestaurant.com