THE PORTRAIT
November

Salt & Vinegar Martini, Smirnoff Vodka, Noilly Prat, Homemade 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**

Cauliflower Beignets, Chickpea Custard, Plant Greek, Cumin & Mint

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

The Portrait Sustainable Fish Cake, Poached Egg, Hollandaise

Grilled Free Range Pork Cutlet, Celeriac Apple Smash, Crispy Sage (10 supplement)

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Plum Pot Crème Brûlée, Pain D'Epices

Blanc d'Automne, Soft Serve, Chestnut, Meringue

French Brie, Spiced Plum Chutney, Oatcake

Olive Oil Mash **6**

Honey & Cumin Carrots **7**

Butterhead, Bitter Leaf, Shallots **6**

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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