

Sample - Set Menu - 2 Courses £27.95 | 3 Courses £31.50

Aperitifs

English strawberry bellini – *Strawberry puree & prosecco* - £8.50

Perfect Negroni – *Sipsmith Gin, Campari, Antica Formula* - £9.50

Or try our Homemade Lemonade – £3.50

First courses

Charentais melon gazpacho (v)

Spiced aubergine salad, minted yoghurt (v)

Grilled squid salad, piquillo pepper salsa, parsley, garlic dressing

Bayonne ham, salad greens warmed in merlot vinaigrette, mimolette

Mains

Baked saffron rice stuffed tomatoes, Romesco sauce (v)

Whole grilled mackerel, Sag aloo

Poached chicken breast, summer greens, broad beans, beetroot broth, Béarnaise

Desserts

Chocolate pot, salted caramel (v)

Cherry and almond tart, crème fraîche (v)

Lemon mousse cake, blueberry coulis

English strawberries and clotted cream (v)

Sides (v) £3.75

Minted Jersey Royals / Triple cooked chips / Seasonal leaf salad

Buttered spinach / Green beans

San Marzano tomato salad £4.50

Aperitivo

Plate of 'Rosette de Lyon'

French salami - £5.95

Marinated

stuffed olives - £4.50



Your £1 donation
to the Portrait Fund

An optional £1 will be added to your table bill in support of the National Portrait Gallery's £10 Million Portrait Fund Challenge. The Portrait Fund enables the Gallery to acquire portraits of outstanding national importance and is now worth £8.5 million. Our ambition is to grow the Fund to £10 million.

To date, the Portrait Restaurant has helped the Gallery raise nearly £50,000, playing an important part in our fundraising. Please let your waiter know if you do not want to donate and thank you to all of you who do choose to support the Gallery in this way.

For further information,
or to donate more, visit
npg.org.uk/challenge

If you suffer from an allergy or food intolerance, please notify a member of staff.

All prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.

We are open daily for breakfast, lunch and afternoon tea from 10am

Thursday to Saturday only, Pre theatre is served from 5.30pm & Dinner from 6.30pm

Please ask a member of the team about reserving a table for your next celebration

A la Carte

Wine of the week – Falerio/Percorino DOP Oris Bianco, Ciu Ciu, Marche, Italy, 2016 - £29.50

First courses

Spiced aubergine salad, minted yoghurt (v)	£9.50
Ricotta, broad beans, peas, summer truffle, artichoke (v)	£11.50
Grilled squid salad, piquillo pepper salsa, parsley, garlic dressing	£11.00
Jasmine tea smoked salmon, Waldorf salad	£12.00

Today's Specials

Dorset blue lobster, mayonnaise, watercress	<i>Half</i> - £19.50
	<i>Whole, with a side of minted Jersey Royals</i> - £39.00
Halibut fillet, roast plum cherry tomatoes, chardonnay and fine herb vinaigrette	£27.50
Steak tartare	<i>Small, served with toasted brioche</i> - £13.50
	<i>Large, with triple cooked chips</i> - £21.00

Mains

Linguine, asparagus, parmesan cream (v)	£19.50
Breast of duck, paprika courgettes, dill, crème fraîche, sherry and garlic jus	£24.00
Grilled hanger steak, brandy and green peppercorn sauce, triple cooked chips	£23.50
Grilled loin of veal, Montpellier butter, summer greens	£26.00

Desserts

Chocolate pot, salted caramel (v)	£7.50
Cherry and almond tart, crème fraîche (v)	£7.50
Raspberry and elderflower jelly, vanilla whipped cream, madeleines	£8.50
Iced honeycomb parfait, raspberries (v)	£8.50

Cheeses

British cheeses, oatcakes, fruit bread, quince jelly	3 - £12.50 / 4 - £15.00
<i>Our selection – Oxford isis (v) / Barkham blue (v) / Tunworth Golden cross (v) / Lincolnshire poacher (v)</i>	