

Sample Menu

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

Seasonal aperitif – Yorkshire Rhubarb Bellini – *Prosecco, rhubarb puree & grenadine* - £8.50

Cocktail - God Save the Queen - *Hendrick's gin, St Germain liqueur, fresh cranberry & lemon juice* - £12.00

Or try our “**Salsa Rosso Piccante**” mocktail - £5.50

Starters

Goats curd, orange, grilled fennel, red onion, rosemary oil, smoked almonds (v)

Tomatoes cooked with crème fraîche, basil, aged pecorino, focaccia (v)

Curried smoked haddock soup, coriander, croutons

Pan fried chicken livers, parsley and anchovy salad, garlic dressing

Pork and pistachio terrine, onion marmalade, cornichons

Mains

Green herb quinoa, spiced roast cauliflower, golden raisins, pine nuts, heritage carrots (v)

Roast fillet of hake, coco beans, tomato, Bagna Cauda

Fillet of pork, Landaise black pudding, Savoy cabbage, sage and onion gravy

Rump of Romney Marsh's lamb, rosemary potato tourte, salsify, garlics

Desserts

Chocolate pot, salted caramel (v)

Sticky toffee pudding, clotted cream (v)

Crème caramel (v)

Lemon tart, vanilla lemon confit (v)

Portrait ice creams & sorbets (v)



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

Beer of the week –

Hiver, The Honey Beer – *A British blonde beer brewed with urban and rural honey - 330ml, 5% ABV - £5.25*

Starters

Goats curd, orange, grilled fennel, red onion, rosemary oil, smoked almonds (v)	£9.50
Tomatoes cooked with crème fraîche, basil, aged pecorino, focaccia (v)	£10.50
Fine green beans, confit duck, poached egg, walnuts, mustard dressing	£10.75
Grilled tiger prawns, lemon and caper dressing, wild garlic greens	£14.75
Portland crab vinaigrette, herbs, cucumber, Melba toast	£14.50

Mains

Saffron risotto, buffalo mozzarella, wild garlic (v)	£19.50
Fillet of sea bass, watercress, beetroot, blood orange hollandaise	£26.00
Grilled hanger steak, red wine sauce, garlic and parsley snails, spinach	£23.00
Roast quails, shallot and juniper sauce, forcemeat balls	£24.00

Sides (v)

Minted Jersey Royals / Triple cooked chips / Seasonal leaf salad	
Buttered spinach / Green beans / Roasted root vegetables	£3.75

Today's specials – on the Grill

Norfolk asparagus, Hollandaise sauce (v)	£12.50
Hereford Beef T - Bone (approx. 1kg) triple cooked chips, Béarnaise, to share	£65.00
Whole bream (on the bone), dill butter sauce, mixed leaf salad	£26.00

Cheeses

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

Desserts

Poached rhubarb, bay leaf blancmange, financier	£8.00
Iced zabaglione parfait, oranges in Grand Marnier (v)	£8.00
Apple tarte fine, vanilla ice cream (v)	£8.50
Warm chocolate fondant, pistachio crème anglaise, pistachio brittle (v)	£8.50
Portrait ice creams & sorbets (v)	£7.00