

Sample

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

Portrait
Restaurant

Aperitifs

Kentish Strawberry Bellini - £8.50

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

Or try our Galaxy lemonade – *home made lemonade, blue-chai tea infused ice* - £4.95

First courses

Mushroom and Madeira soup, tarragon cream (v)

Endive salad, Roquefort, walnuts, croutons (v)

Pickled anchovies, leeks, saffron potatoes, pimento, crème fraiche dressing

Mains

Red wine and radicchio risotto, salsify, pine nuts (v)

Roast cod, saffron mashed potatoes, tapenade

Grilled hanger steak, persillade of field mushroom, red wine sauce

Desserts

Chocolate pot, salted caramel (v)

Plum and almond crumble, clotted cream (v)

Prune and Armagnac crème brûlée (v)

Thinly sliced pineapple, lemon sorbet, basil (v)

Sides (v) £3.75

Triple cooked chips / Seasonal leaf salad

Buttered spinach / Roasted roots / Savoy cabbage / Champ

Aperitivo

Plate of 'Jesus 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

National
Portrait
Gallery

A la Carte

First courses

Endive salad, Roquefort, walnuts, croutons (v)	£9.50
Goats curd and fig, watercress salad, truffle honey, hazelnuts (v)	£11.50
Pickled anchovies, leeks, saffron potatoes, pimento, crème fraiche dressing	£9.50
Smoked cod roe, devilled egg mousse, pickled cucumber	£11.00
Rabbit and chorizo terrine, cornichons, onion marmalade	£10.50

Today's Specials

Linguini, chicken liver, pepper, lemon, tarragon ragu	£10.00
Crab, saffron, chive tart	£12.00
Roast grouse, liver croute, game crumbs, bread sauce, watercress	£35.00
Pan fried scallops, tomatoes, garlic, parsley, parmentier potatoes	£28.50

Mains

Lancashire cheese, onion, leek pie, chive cream	£19.50
Breast of duck, caramelised endive, orange and green peppercorn sauce	£25.00
Fillet steak, creamed celeriac, pickled girolles, Madeira	£32.00

Desserts

Chocolate pot, salted caramel (v)	£7.50
Plum and almond crumble, clotted cream (v)	£7.50
Chocolate tart, espresso cream (v)	£7.50
Iced passionfruit soufflé, toasted marshmallow, tropical fruit salad	£8.00
Portrait ice creams and sorbets - Vanilla, Chocolate, Salted caramel Raspberry, Lemon (v)	£7.00

Cheeses

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

* Made from raw milk