

A la Carte

Cocktails - £12.00

Absinthe Martini "Olga" *Hendrick's gi, Absinthe, lime juice, lemonade*

"God save the Queen" *Hendrick's gin, Elderflower liqueur, freshly pressed cranberry juice*

Starters

Steak tartare	£13.50/ £21.00
Lamb sweetbreads, wild mushrooms, watercress, sherry vinegar	£13.00
Omelette Arnold Bennett	£13.50
Hot and sour Thai crab salad	£14.50

Mains

Poached buffalo ricotta dumplings, Jerusalem artichoke, sage , brown butter (v)	£19.50
Grilled rabbit, braised sprout tops, pancetta, mustard cream	£23.00
Grilled Hereford rib-eye steak, bone marrow, red wine sauce, triple cooked chips	£26.00
Fillet of stone bass, mussels, leeks, black trumpet mushrooms	£26.00

Picasso Portraits inspired Special

Bouillabaisse, rouille and croutons <i>(red mullet, brill, sea bass, mussels)</i>	£27.50
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Sides (v)

Mashed potatoes / Triple cooked chips / Seasonal leaf salad	
Buttered spinach / Curly kale / Shredded Brussel sprouts, chestnuts	£3.75

Cheeses

British cheeses, oatcakes, fruit bread, quince jelly	3 - £12.50 / 4 - £15.00
<i>Our selection – Oxford Isis (v) / Shropshire blue (v) / Tunworth (v)</i>	
<i>Golden cross (v) / Mrs Kirkham's Lancashire (v)</i>	

Desserts

Chocolate Saint Emilion, crème fraiche (v)	£8.00
Eggnog parfait, praline, griottines (v)	£8.50
Blackcurrant poached pear, Chapel Down syllabub, madeleines (v)	£8.00
Thinly sliced spiced pineapple, lemon sorbet, basil (v)	£7.50
Portrait ice creams & sorbets (v)	£7.00

Set Menu - 2 Courses £27.50 | 3 Courses £31.50

Seasonal aperitif – Mandarin Bellini - £8.50

Starters

Pumpkin soup, ras el hanout, mint yoghurt (v)

Mushroom and Madeira tart, 63°C Clarence Court egg, hollandaise (v)

Citrus cured salmon, fennel, pink grapefruit, green peppercorns

Duck rillettes, onion confit, cornichons

Mains

Pearl barley, green herbs, roast beetroots and salsify, toasted cashews (v)

Roast pheasant, prune and bacon rolls, parsnip puree, juniper gravy

Roast fillet of cod, lentils, kale, curry spices

Rump of Romney Marsh lamb, shallot and béarnaise tart, spinach, rosemary jus

Desserts

Chocolate pot, salted caramel (v)

Steamed ginger pudding, custard (v)

Vanilla rice pudding, poached quince (v)

Cinnamon custard tart, blackberry compote (v)

Portrait ice creams & sorbets (v)

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



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