

Sample

Portrait Restaurant

Evening at Portrait Restaurant

English Strawberry Bellini – Prosecco, Strawberry purée - £8.50

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

God Save the Queen – Sipsmith gin, St Germain liqueur, fresh cranberry juice, lemon juice - £12.00

Aperitivo

Plate of 'Jesus de Lyon'

French salami - £5.95

Marinated

stuffed olives - £4.50

Starters

Mushroom and Madeira soup, tarragon cream (v)	£8.50
Endive salad, Roquefort, walnuts, croutons (v)	£9.50
Grilled leek, pea shoots, herb salad, soft boiled egg, walnut pesto (v)	£9.50
Goats curd, fig, watercress salad, truffle honey, hazelnuts (v)	£11.50
Pickled anchovies, leeks, saffron potatoes, pimento, crème fraiche dressing	£9.50
Linguini, chicken liver, pepper, lemon tarragon ragu	£10.50
Rabbit and chorizo terrine, cornichons, onion marmalade	£10.50

Mains

Red wine and radicchio risotto, salsify, pine nuts (v)	£19.00
Lancashire cheese, onion, leek pie, chive cream (v)	£19.50
Pan fried scallops, tomatoes, garlic, parsley, parmentier potato	£28.50
Roast cod, saffron mashed potatoes, tapenade	£24.00
Breast of duck, caramelised endive, orange and green peppercorn sauce	£25.00
Grilled onglet persillade of field mushrooms, red wine sauce	£23.50

Sides (v)

Triple cooked chips / Green salad / Champ	
Roast roots / Savoy cabbage / Buttered spinach	£3.75

Cheeses (v)

British cheeses, oatcakes, fruit bread, 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

Desserts

Chocolate pot, salted caramel (v)	£7.50
Chocolate tart, espresso cream	£7.50
Thinly sliced pineapple, lemon sorbet, basil (v)	£7.50
Plum and almond crumble, clotted cream (v)	£7.50
Prune and Armagnac crème brulee (v)	£7.50
Iced passion fruit soufflé, toasted marshmallow, tropical fruit	£8.00
Portrait ice creams & sorbets (v)	£7.00

Specials

Cured salmon, pickled cucumber, melba toast	£12.00
Smoked cods roe, devilled egg mousse, pickled cucumber	£11.00
Provencale beef stew, thyme, olives	£26.00
Fillet steak, creamed celeriac, pickled girolles, Madiera	£32.00

If you suffer from an allergy or food intolerance, please notify a member of staff. Full drinks menu is also available.
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.