

Evening at Portrait Restaurant

Seasonal Aperitif - **Rhubarb Bellini** – *Prosecco, rhubarb puree, grenadine syrup* - £8.50

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

Starters

Goats curd, blood orange, grilled fennel, red onion, rosemary oil, smoked almonds (v)	£9.50
Tomatoes cooked with crème fraîche, basil, aged pecorino, focaccia (v)	£10.50
Smoked haddock soup, curry spices, coriander, croutons	£9.50
Grilled tiger prawns, lemon and caper dressing, wild garlic greens	£14.75
Pork and pistachio terrine, onion marmalade, cornichons	£10.50
Fine green beans, confit of duck, poached egg, mustard dressing	£10.75

Mains

Green herb quinoa, spiced roast cauliflower, golden raisins, pine nuts, Heritage carrots (v)	£19.50
Saffron & wild garlic risotto, buffalo mozzarella (v)	£19.50
Roast hake, white coco beans, tomato, chives, Bagna Cauda	£22.50
Fillet of sea bass, watercress, beetroot, blood orange hollandaise	£26.00
Fillet of pork, artisan black pudding, Savoy cabbage, sage and onion gravy	£22.00
Rump of Romney march lamb, rosemary potato tourte, salsify, garlic	£23.00

Sides (v)

Triple cooked chips / Mashed potato / Seasonal leaf salad	
Buttered spinach / Roast root vegetables / Green beans	£3.75

Cheeses (v)

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

Desserts

Chocolate pot, salted caramel (v)	£7.50
Apple tarte fine, vanilla ice cream (v)	£8.50
Sticky toffee pudding, clotted cream (v)	£8.50
Hot chocolate fondant, pistachio crème anglaise (v)	£8.00
Poached rhubarb, bay leaf blancmange, Financier (v)	£8.00
Iced zabaglione parfait, oranges, Grand Marnier (v)	£8.00
Crème caramel (v)	£7.50
Portrait ice creams & sorbets (v)	£7.00

Specials

First course

Portland crab vinaigrette, herbs, cucumber, Melba toast £14.50

Main course

Roast quails, shallot and juniper sauce, forcemeat balls £24.00

Black Angus 8 oz rib eye steak, triple cooked chips, Bearnaise £27.50

Whole lemon sole (on the bone) “a la Grenobloise” served with a leaf salad £27.50

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.