

## Sample menu

Portrait  
Restaurant

# Meet the Locals - Wine & Dine Evening Summer Set Menu

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This special menu encapsulates the very best produce available from the fine food and drink suppliers we are so lucky to have virtually on our doorstep. We've scoured the 'Garden of England', East Anglia, the South Coast and other counties near London to create superb dishes we think best showcase local ingredients at their peak right now. And there's no better way to accompany them than with the award-winning wines of Chapel Down, based in Tenterden, Kent. Our delightful Wine & Dine package includes three wines expertly matched to your chosen dishes, plus a celebratory glass of English fizz. With our renowned views of London landmarks just outside, we trust you'll enjoy this unique celebration of local food.

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### Aperitif

*A glass of Kentish strawberry Bellini - Kentish strawberry purée & sparkling wine*

### Starters

Chilled beetroot, buttermilk soup, grated horseradish (v)  
Isle of Wight tomatoes, whipped goats curd, watercress pesto (v)  
Bayonne ham, Charentais melon, mint  
Tuna carpaccio, datterino tomatoes, marjoram salmoriglio  
Jasmine tea smoked salmon, Cornish new potatoes, watercress, soft boiled egg, green sauce

*A glass of Bacchus - Chapel Down - £7.00*

### Mains

Lemon and basil risotto, grilled artichokes (v)  
Chalk stream trout, buttered cucumber, pea shoots, tartare hollandaise  
Romney Marsh lamb rump, white coco beans, tomato, herbs, tapenade  
Half Dorset Blue native lobster, mayonnaise, watercress  
Grilled rabbit, Landaise black pudding, hispi cabbage, mustard sauce

*Pinot Nero, Sacchetto, Venezie, Veneto, Italy, 2017 - £8.50*

*If you wish to add something on the side...*

### Sides (v) £4.00

Minted new potatoes / Triple cooked chips / Spinach  
Courgettes provencal / Escarole and rocket salad, lemon vinaigrette

### Puddings

Gooseberry and elderflower fool, shortbread  
Apricot and almond tart, crème fraîche (v)  
Strawberry Pavlova (v)  
Chocolate pot, salted caramel (v)  
Selection of Portrait ice creams and sorbets (v)  
*Vanilla, chocolate, salted caramel, mango, lemon*

*A glass of 75ml - Coteaux du Layon - £5.00*

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## 3 course menu & aperitif £45.00 Wine & Dine £59.00

125ml\* glass for each course & an aperitif on arrival

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On our Set Menu and A la carte - A discretionary service charge of 12.5% will be added to your final bill.  
A full drinks menu is also available. We are open daily from 10am for brunch, lunch and afternoon tea.  
Dinner is served Thursday, Friday and Saturday only from 6.30pm, with a pre-theatre menu available at 5.30pm

Inspiring  
People

Make History

National Portrait Gallery's  
Make History Appeal

An optional £2 will be added to your table bill in support of the National Portrait Gallery's Inspiring People Make History fundraising appeal.

Inspiring People is a major transformation and the Gallery's biggest ever development since our historic building opened in 1896. A £35.5m project for the complete renewal of the Gallery, designed to help it fulfil its unique role as the nation's family album, from the time of Katherine Parr to Martin Parr. Every donation, whether large or small, will help transform the Gallery and make it a better place to visit and enjoy.

Please let your server 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.

The National Portrait Gallery is a charity. For further information, please visit:  
[npg.org.uk/support/inspiring-people-make-history](http://npg.org.uk/support/inspiring-people-make-history)



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