

# Portrait Restaurant Sample Menu

## First courses

White onion soup, wild garlic pesto (v) £8.75

Spring vegetable salad, goat's curd, honey dressing (v) £11.50

Grilled scallops, artichoke puree, gremolata £14.50

Stone bass ceviche, avocado, cucumber, coriander £12.50

Jellied ham hock and parsley terrine, sauce gribiche £10.25

## Main courses

Roast heritage carrots, fennel, harissa, beluga lentils, mint yoghurt (v) £19.50

Bream fillet, crushed Jersey Royals, sauce vierge £25

Roast fillet of sea trout, samphire, mussels, tomato, dill £28

Grilled Calves liver, creamed onions, sage, Madeira sauce £24

28 day aged Rib eye steak, triple cooked chips, béarnaise sauce £32.50

## Portrait's specials

Steak tartare, toasted brioche / large served with triple cooked chips £14.50 / £22.50

Whole grilled sea bass, rosemary, lemon oil, seasonal leaf salad £29.50

## Sides (v) £3.75

Spring greens

Minted new potatoes

Triple cooked chips

Glazed chantenay carrots

Seasonal leaf salad

### **Puddings (v)**

Chilled coconut rice pudding, mango £8.50

Grape and elderflower jelly, vanilla whipped cream, madeleine £9

Bittersweet chocolate mousse, griottines, almond tuiles £8

Apple tarte fine, vanilla ice cream/whipped cream £9

Portrait ice creams and sorbets (v) £7

Vanilla, chocolate, salted caramel, lemon, mango

### **Cheeses (v)**

British cheeses, oatcakes, quince jelly 3 - £12.50 / 4 - £15

Our selection – Oxford Isis\*(v) / Barkham Blue (v) / Tunworth\* / Golden Cross\* (v) /  
Lincolnshire Poacher\*

\* Made from raw milk