

Evening Menu

Aperitifs & Mocktails

Yorkshire Rhubarb Bellini - Fresh rhubarb purée & sparkling wine	£9.50
God Save the Queen - Sipsmith gin, St Germain Liqueur, Cranberry juice	£12.00
Perfect Negroni - Sipsmith Gin, Campari, Antica Formula	£10.00
Tutti Frutti Spritz' - Fresh cranberry juice, Fever Tree ginger ale, mixed fruits & lime juice	£5.50

Our selected wine

Tempranillo/Syrah, El Futuro no esta escrito, Spain,	175ml - £9.00 / 250ml - £12.50
<i>Hints of spice and pepper mingle nicely with red and black fruits. Softly structured and poised, this is a lovely easy red to drink...</i>	

Our selected beer

<i>In association with Martin Parr - Only Human Exhibition</i>	
Lost and Grounded Brewer, Lager, ABV 4.8%, Bristol, England	£5.00

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
Steak tartare, toasted brioche	£14.50
Jellied ham hock and parsley terrine, sauce gribiche	£10.25

Main Courses

Beetroot risotto, pea shoots, lemon dressing (v)	£19.50
Roast heritage carrots, fennel, harissa, beluga lentils, mint yoghurt (v)	£19.50
Bream fillet, crushed Jersey Royals, sauce vierge	£25.00
Roast fillet of sea trout, samphire, mussels, tomato, dill	£28.00
Corn fed chicken breast, celeriac rosti, wild mushroom cream sauce	£24.50
Grilled Calves liver, creamed onions, sage, Madeira sauce	£24.00
28 day aged Rib eye steak, triple cooked chips, béarnaise sauce	£32.50

Portrait's Specials

Steak tartare large, served with triple cooked chips	£22.50
Whole grilled sea bass, rosemary, lemon oil, seasonal leaf salad	£29.50

Perfect to share...

Chateaubriand (500g), béarnaise sauce, duxelles, triple cooked chips	£65.00
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Sides (v)

Spring greens / Minted new potatoes / Triple cooked chips / Glazed chantenay carrots / Seasonal leaf salad	£3.75
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Puddings (v)

Chilled coconut rice pudding, mango	£8.50
Grape and elderflower jelly, vanilla whipped cream, madeleine	£9.00
Bittersweet chocolate mousse, griottines, almond tuiles	£8.00
Apple tarte fine, vanilla ice cream/whipped cream	£9.00
Rhubarb & stem ginger crumble, clotted cream	£8.50
Chocolate, salted caramel, pecan tart	£8.50
Crème brulee	£8.00
Portrait ice creams and sorbets (v)	£7.00
<i>Vanilla, chocolate, salted caramel, lemon, mango</i>	

Cheeses (v)

British cheeses, oatcakes, quince jelly	3 - £12.50 / 4 - £15.00
<i>Our selection - Oxford Isis*(v) / Barkham Blue (v) / Tunworth* / Golden Cross* (v) / Lincolnshire Poacher*</i>	
* Made from raw milk	



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

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