

A la Carte

Cocktail

God Save the Queen - *Sipsmith gin, St Germain Liqueur, Cranberry juice* £12.00

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
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 £25.00
Roast fillet of sea trout, samphire, mussels, tomato, dill £28.00
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, 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)

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

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
Portrait ice creams and sorbets (v) £7.00
Vanilla, chocolate, salted caramel, lemon, mango

Cheeses (v)

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

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