

# Meet the Locals - Wine & Dine Evening Set Menu

Portrait  
Restaurant

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.

## Aperitif

A glass of Yorkshire Rhubarb Bellini - *Fresh rhubarb purée & sparkling wine*

## Starters

White onion soup, wild garlic pesto (v)  
Spring vegetable salad, goat's curd, honey dressing (v)  
Grilled scallops, artichoke puree, gremolata (suppl. £5.00)  
Jellied ham hock and parsley terrine, sauce gribiche

A glass of Bacchus - Chapel Down - £7.00

## Mains

Roast heritage carrots, fennel, harissa, beluga lentils, mint yoghurt (v)  
Bream fillet, crushed Jersey Royals, sauce vierge  
Corn fed chicken breast, celeriac rosti, wild mushroom cream sauce  
Large steak tartare, served with triple cooked chips  
Grilled Calves liver, creamed onions, sage, Madeira sauce

A glass of Rose or Pinot noir Chapel Down £8.00

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

## Sides (v) £3.75

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

## Puddings (v)

Grape and elderflower jelly, vanilla whipped cream, madeleine  
Bittersweet chocolate mousse, griottines, almond tuiles  
Apple tarte fine, vanilla ice cream/whipped cream  
Rhubarb & stem ginger crumble, clotted cream  
Chocolate, salted caramel, pecan tart  
British cheeses, oatcakes, quince jelly (suppl. £3)  
*Oxford Isis\*(v) / Barkham Blue (v) / Golden Cross\* (v) / Lincolnshire Poacher\* / Tunworth\**  
**\* Made from raw milk**

A glass of 75ml Nectar - Chapel Down £5.00

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

125ml\* glass for each course & a glass of Chapel Down Sparkling wine on arrival

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

£10 MILLION  
PORTRAIT  
FUND  
CHALLENGE

### 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](http://npg.org.uk/challenge)

National  
Portrait  
Gallery