

Set Menu

2 Courses £29.50 | 3 Courses £33.00

Make the most of your visit to Martin Parr with a visit to the Portrait Restaurant which is featuring prime British ingredients throughout the year.

Nibbles

Marinated

stuffed olives £4.50

Plate of French salami,
'Jesus de Lyon' £5.95

Aperitifs & Mocktails

Yorkshire rhubarb Bellini - Fresh rhubarb puree & Prosecco

£9.50

Perfect Negroni - Sipsmith Gin, Campari, Antica Formula

£10.00

Tutti Frutti Spritz'-

£5.50

Fresh cranberry juice, Fever Tree ginger ale, mixed fruits & lime juice

Our selected wine

Tempranillo/Syrah, *El Futuro no esta escrito*, Spain, 2017

Hints of spice and pepper mingle nicely with red and black fruits. Softly structured and poised, this is a lovely easy red to drink...

175ml - £9.00 / 250ml - £12.50

Our selected beer £5.00

In association with Martin Parr - Only Human Exhibition

Lost and Grounded Brewer, Lager, ABV 4.8%, Bristol, England

First courses

White onion soup, wild garlic pesto (v)

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

Jellied ham hock and parsley terrine, sauce Gribiche

Main courses

Beetroot risotto, pea shoots, lemon dressing (v)

Bream fillet, crushed Jersey Royals, sauce vierge

Corn fed chicken breast, celeriac rosti, wild mushroom cream sauce

Sides (v) £3.75

Spring greens / Minted new potatoes / Triple cooked chips /

Glazed chantenay carrots / Seasonal leaf salad

Puddings (v)

Rhubarb & stem ginger crumble, clotted cream

Chocolate, salted caramel, pecan tart

Crème brulee

Selection of Portrait ice creams and sorbets

Vanilla, chocolate, salted caramel, lemon, blood orange



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

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.

All prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.

Foods described within this menu may contain nuts, derivatives of nuts, or other allergens.

If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the head chef.

National Portrait Gallery