

The  
PORTMAN

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Aperitif

The Portman Bloody Mary	7.95
The Portman Martini	7.95
Prosecco Glass	6.00

Starters

Soup of the Day	5.50
Salt & Pepper Squid with Chilli Relish & Roasted Pepper	7.75
½ Dozen Colchester Rock Oyster, Cabernet Sauvignon, Shallot Vinegar	9.50
Morcambe Bay Potted Shrimps with Rusticata Bread	8.50
Fricassee of Wild Mushroom on Sourdough	7.50
Globe Artichoke, Pan Fried Chorizo, Wholegrain Mustard Vinaigrette	8.95
Parfait of Foie Gras, Chicken Liver & Armagnac with Buttered Toast	8.95

Starter or Main

Poole Mussels with Somerset Cider & Parsley	8.00/16.00
Spelt Gnocchi, Peas & Fèves, Truffle Oil	6.50/12.50
Lasagne with Petit Herb Salad	7.75/14.75

Autumn Salads

Side, Starter or Main

Salad of Endive, Pear, Walnut with Per Las	7.50/14.50
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Pie of the Day
Beer Battered Haddock, Chunky Lemon & Tartar Sauce
The Portman Burger, Caramelized Pan Fried Sea Bass, Caramelised Peas & Langoustine Bisque
Confit of Gressingham Duck Leg, Onglet Steak, Dauphinoise Potatoes
Roast Free Range ¼ Chicken with Traditional Gravy
Fillet of Wild Halibut, Curly Kale, Salad of Seared Partridge Breast & Chesnut Jus

Buttered Mash Potato
Steamed Broccoli with Garlic Butter
Grilled Autumn Pumpkin with Roast Chunky Chips
Skinny Fries

Rice Pudding with Autumn Fruits
Pumpkin Cheesecake with Raspberries
Warm Chocolate Brownie with Caramel
Yoghurt Panna Cotta with Roasted Fruit