

The  
**PORTMAN**



**£35 per head**

Parfait of Foie Gras, Chicken Livers & Armagnac with Buttered Toast

Morcambe Potted Shrimps with Rusticata Bread

Roasted Red & Golden Beetroot with Goats Cheese & Sherry Vinaigrette

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Onglet Steak, Dauphinoise Potato, Curly Kale & Green Peppercorn Jus

Pan Fried Fillet of Sea Bass, Crosnes & Langoustines Bisque

Homemade Spelt Gnocchi, Pengord Truffle, Peas & Fèves

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Yoghurt Panna Cotta with Roasted Quince & Cardamom Syrup

Pumpkin Tart with Raspberry Sorbet

Plate of Artisanal British & French Cheeses, Pear Chutney & Pain aux  
Fruits le Notre

A 12.5% discretionary service charge will be added to your bill.  
VAT included

The Portman uses free range, organic  
& RSPCA approved produce from sustainable environments, wherever possible.

020 723 8996

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[www.theportmanmarylebone.com](http://www.theportmanmarylebone.com)

Free wi-fi, please ask for the code at the bar.