

The PORTMAN



OPEN SEVEN DAYS A WEEK, 365 DAYS A YEAR
BREAKFAST, LUNCH, AFTERNOON AND DINNER

BREAKFAST

MONDAY - FRIDAY 7:30AM - 11:30AM
SATURDAY - SUNDAY 9:00AM - 2:00PM

'The English' 11.95 Hens Eggs of your Choice, Bacon, Sausage, Baked Beans, Tomato, Black Pudding & Mushroom	Boiled Hens Eggs & Soldiers 5.65 (v)
'Vegetarian Big Breakfast' 9.95 Hens Eggs of Your Choice, Baked Beans, Field Mushrooms & Spinach	Loch Fyne Smoked Salmon & Scrambled Eggs 12.95
Hens Eggs: Benedict 6.70/11.75 Florentine 6.55/9.00 (v) Royale 7.95/11.75	Avocado & Poached Egg on Wholemeal Toast (v) 8.00
Croissant au Beurre 2.45 Pain au Chocolat 2.65	Buttermilk Waffle with a choice of: Bacon & Maple Syrup 8.80 Mix Berries 8.70 (v)
Toast & Preserves 3.00	Bacon Sandwich 6.65 Sausage Sandwich 6.95 Add Egg 1.60
Organic Porridge with Mix Berries 6.75	Sides: Tomato, Mushroom, Avocado, Beans 1.80 2 Scrambled Eggs 1.95 Black Pudding, Bacon, Sausage 2.50 Smoked Salmon 3.40
Homemade Granola with Woodland Natural Yoghurt (v) 5.95	

LEAF TEA

'Chash Tea'

Small pot 2.85 | Large pot 5.00

'Black Tea'

Assam 2nd Flush
Earl Grey Bluestar
Lapsang Souchong
Darjeeling 1st Flush

'Green Tea'

Organic 'Fog'
Jasmine Pearls

'White Tea'

Silver Needles

'Herbal Infusions'

Chamomile Flower
Organic Mint Spice
Vanilla Chai
Children's Joy
Fresh Mint

COFFEE

'Climpson & Sons'
add 10p for decaf

Filter Coffee 2.70

Latte 2.80

Cappuccino 2.85

Flat White 2.80

Espresso 2.60

Double Espresso 2.95

Macchiato 2.65

Double Macchiato 3.00

Mocha 3.75

Hot Chocolate 3.50

JUICE

Freshly Squeezed Orange 3.40

Apple, Tomato, Cranberry, Pineapple Juice, Grapefruit Juice 2.80

SANDWICHES

Served with Fries & Salad

Montgomery Cheddar & Chutney 11.95 (v)

Rib Eye Steak & Horseradish 12.75

Loch Fyne Smoked Salmon, Dill & Cream
Cheese 13.50

Chicken & Bacon 11.85

Fish Finger 8.50

LUNCH & DINNER

SERVED ALL DAY FROM 11:30AM

PLEASE SEE OUR BLACKBOARD FOR DAILY BRITISH SPECIALS

SHARING PLATTER

Finocchiona Toscana, Coppa Parma,
Speck, Mixed Olives, Buffalo Mozzarella,
Caerphilly Cheese, Soft Boiled Egg,
Pickled Onions, Cox Apple &
Garlic Parsley Bruschetta 24.95

SEASONAL SALADS

Starter or Main

Heritage Beetroot, Feta Cheese, Lamb Lettuce,
Romaine & Walnut (v)(g/f) 8.95/15.75

Artichoke Heart, Avocado, Ricotta & Green
Salad with Walnut Dressing (v)(g/f) 8.75/16.50

Crispy Duck Salad, Watercress, Radish, Spring
Onion, Sesame Seeds & Plum Sauce 11.50/16.75

STARTER

Bread Basket 2.50

Soup of the Day (v) 6.75

Red Onion Tart Tatin with Curd Goats Cheese, Rocket & Aged Balsamic
(v) 7.95

Colchester Rock Oysters with Shallot Vinaigrette
3 - 5.40 | 6 - 10.80 | 9 - 16.20 | 12 - 21.60

Holcot Estate Wood Pigeon Breast, Confit Leg, Braised Savoy Cabbage & Black-
berry Jus 7.75

Seared Diver Caught Scallops, Sweetcorn Puree, Blueberry & Crispy Pancetta
11.50

Puglia Burrata with Heirloom Tomatoes & Basil Dressing (v)(g/f) 8.95

STARTER or MAIN

Dorset Crab Linguine, Chilli, Garlic & Wild Rocket 9.95/17.50

Gnocchi with Wild Mushroom Sauce, Baby Spinach & Pecorino (v) (gf)
8.25/14.50

Grilled Squid with Lime, Coriander, Mint, Rocket & Chilli Oil 10.95/17.75

Mixed Vegetables Lasagne with Petit Herb Salad (v)(gf) 8.50/14.95

SIDES

Mash Potato 4.00

Stealth Fries 4.00

Brussel Sprouts with Bacon 4.00

Steamed Tender Stem Broccoli & Chantenay Carrot 4.00

CHILDREN'S MENU Under 12's ONLY

Organic Chicken Goujons, Fries 6.00

Children's Burger & Fries 6.75

Fish & Chips with Proper Mushy Peas 6.25

Please be sure to inform your waiter of any allergies or dietary requirements.
Fine dining room located on the first floor, to reserve please visit
Head Chef - Eddie Kouadio
A 12.5% discretionary service charge will be added to your bill, VAT included.

MAINS

Pie of the Day 12.95

Beer Battered Newlyn Haddock, Stealth Fries & Proper Mushy Peas 14.50

The Portman Burger, Caramelized Onion, Chilli Jam,
Smoked Cheese & Stealth Fries 14.00
Vegetarian Burger 11.95 (v)

Seared Loin of Holcot Estate Venison, Braised Red Cabbage, Celeriac Puree &
Port Jus 19.95

Roast Goosnagh Corn-Fed Chicken, Tarragon Vinaigrette, Pomme Mousseline,
Chilled Hazelnut & Chive 16.75

Pan-Fried Fillet of Gurnard, Roasted Mediterranean Vegetables & Salsa Verde
16.95

Grilled Whole Mackerel, Sweet Potato Wedge & Peperonata 14.95

DESSERTS

Chocolate Delice with Pistachio Ice Cream 7.25

Autumn Fruit Crumble with Crème Anglaise 6.85

Bread & Butter Pudding with Custard 6.75

Passion Fruit & White Chocolate Cheesecake 6.85

Ice Cream: Vanilla, Chocolate, Pistachio, Mint Chocolate Chip

Sorbet: Raspberry, Blackcurrant, Mango, Lemon

1 Scoop 2.80 | 2 Scoops 5.50 | 3 Scoops 6.25

Plate of Artisanal British & French Cheeses,
Pear Chutney & Assorted Biscuits
8.75 for 3
14.50 for 5

Pouligny St Pierre | Wigmore | Epoisse | Ossau Iraty | Perl Las

The Portman (2010) LTD uses free range, organic & RSPCA
approved produce from sustainable environments, wherever possible.