



Puddings - Sweets - Desserts - Afters

Local Fig Leaf Jelly & Fresh Figs with Vanilla Ice Cream £9

Ice Wine Dulce Enero, Altolandon 2022 (75ml) - £11

Chocolate Mousse with Raspberries & Honeycomb £11

Akashi-Tai, Umeshu, Japan NV (75ml) - £12

English Strawberries, Almond Cake & Oatly £11

Vin Santo, Terre A Mano, Carmignano, Italy 2014 (75ml) - £20

Madelines (6 or 12) Baked to Order £8/£12

Chateau Villefranche, Sauternes, France 2019 (75ml) - £16.5

Have You Tried Pedro Ximenez & Vanilla Ice Cream? £9

All Things Bloom Affogato (Decaf Available) £7

DTC's Infamous Salted Caramel Chocolate Rolos £7

Chocolate Orangettes - Inspired by MELT (of Clarendon Road) £7

A Single Cheese, Pine Cone Jam & Soda Bread £9

Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £14

Wookey Hole Cheddar, Brighton Blue & Rosary Ash Goats'

Churchill's LBV Port Reserve, Portugal (75ml) - £12

A Cocktail? Digestifs Perhaps? Something for the Road?

Lemon Meringue - Limoncello & Licor 43	£14
Not-In-Hill - Vanilla Vodka, Lavender & Lemon	£14
Aviation - Gin, Maraschino & Crème de Violette	£14
All Things Bloom' Espresso Martini	£15
Disaronno & Laphroaig Sour	£15
Pedro Ximénez	£9
Père Magliore Fine VS Calvados	£14.5
Baron de Sigognac Armagnac VSOP	£15.5
Hennessy Cognac VS	£16.5



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Hennessy Cognac VS	£16.5



Summer Cherry Margarita - Tequila & Lime	£14
August is the Time for it - Portland Pimms No 1 Cup	£14
Hugo's Hugo Spritz - Cheap Prosecco, St Germain & Mint	£15
It's Probably Spritz Season - Terrace, Drinks - Occasional SUN	£0
Americano - The One with Campari or The Classic Aperol	£15
English Strawberry Lemonade (NON)	£8
Bottomless Peckham Spring or Gazy Water	£0

Yes We Do Do a Mean Roast Every Sunday

SIX PORTLAND ROAD

Into the Carnival Spirit? Sun, Sea & Sand Perhaps Too..

Snacks

Prawn Cocktail & Melba Toast Sandwich (2)	£6
Fresh Cheese, Lemon, Black Pepper, Bimbi's Olive Oil & Croutons	£5
Suffolk Fennel Salami, Capers & French Cornichons	£4
Mild English Padron Peppers & Rich Mayonnaise with a Kick	£5

To Start

Chilled Almond Soup with Grapes, Almonds & Olives	£9
Parlour's Smoked Salmon, Cherry Tomatoes, Sorrel & Crème Fraîche	£16
Summer Crab Salad, Watercress, Radishes, & Toast	£18
Grilled Sardines, Parsley, Lemon & Bimbi's Olive Oil	£12
Whole Globe Artichoke & Mustard Vinaigrette	£13
Proudly British Tomato, Oregano, Mint & Cherry Salad	£12
A Beautiful Salad of Vernon's Lettuces with a Lemon Dressing	£9

Main Courses

Fillet of Hake with Peas, Shrimps & Wilted Lettuce	£32
Butterflied Sea Bream, Creamed Spinach & Peppers	£34
Pembrokeshire Lobster Tail, Green Beans & Jersey Royals	£39
Slow Cooked Duck with Greens, Cherries & Parsley Mash	£39
Chicken Schnitzel, Fried Egg, Chicory & Capers	£34
10oz Butcher's Steak, Béarnaise Butter, Grilled Runners & Chips	£38
Roasted & Fried Courgettes with Pinenuts & Red Onion	£25
Fried Potato Cake with Peas, Broad Beans, Mint & 'Sour Cream'	£28

On the Side

Koffman's Chips or Jersey Royals	All At £5
Bowl of Buttered Greens	
Fine Beans - Runner Beans - Some Green-ish Beans?!	
Simple But Beautiful Green Salad or a Large One for £9	

A discretionary service charge of 12.5% will be added to all bills

£2pp will be added to your bill as a cover charge, including bottomless Peckham Spring or Gazy water.

Have you been to our other place? @parlouruk - A very local and rickety pub in Kensal Green

Six Portland Road is Open 7 Days a Week Mon-Sat 12-3pm / 5:30-10pm & Sun 12-8.30pm



Summer Cherry Margarita - Tequila & Lime

August is the Time for it - Portland Pimms No 1 Cup

Hugo's Hugo Spritz - Cheap Prosecco, St Germain & Mint

It's Probably Spritz Season - Terrace, Drinks - Occasional SUN

Americano - The One with Campari or The Classic Aperol Spritz

English Strawberry Lemonade (NON)

All Cocktails at Lunch & Early Dinner £7 - 7 Cocktails Before 7pm

SIX PORTLAND ROAD

Dreaming of a Summer Holiday - Start with a Pimm's Though

Snacks

Prawn Cocktail Melba Toast Sandwich (2)	£6
Fresh Cheese, Bimbi's Olive Oil & Croutons	£5
Suffolk Fennel Salami, Capers & French Cornichons	£4
Mild English Padron Peppers & Rich Mayonnaise with a Kick	£5

To Start

Summer Crab Salad, Watercress, Radishes, & Toast	£18
Parlour's Smoked Salmon, Cherry Tomatoes & Crème Fraîche	£16
Whole Globe Artichoke Vinaigrette	£13

Main Courses

Fillet of Hake with Peas, Shrimps & Wilted Lettuce	£32
Grilled Sardines, Parsley, Lemon & Bimbi's Olive Oil	£15
Pembrokeshire Lobster Tail, Green Beans & Jersey Royals	£39
Chicken Schnitzel, Fried Egg, Bulls Blood Lettuce & Capers	£28
10oz Butcher's Steak, Bearnaise Butter, Grilled Runners & Chips	£38

On the Side

Koffman's Chips or Jersey Royals	All At £5
Fine Beans - Runner Beans - Some Green-ish Beans?!	
Bowl of Buttered Greens	
Simple But Beautiful Green Salad or a Large One for £9	

OUR SEASONAL AUGUST DAILY SET MENU

2 Courses £25.00 or 3 Courses £29.50

THAT Soda Bread of Course

Chilled Almond Soup with Grapes, Almonds & Olives
Broad Bean 'Hummus' with More Peas & More Peas
A Beautiful Salad of Vernon's Lettuces with a Lemon Dressing

Friday Fish & Chips, Mushy Peas, Tartare Sauce
Brined Pork Chop, Romesco Sauce & Fennel Salad
Roasted & Fried Courgettes with Pinenuts & Red Onion

All Things Bloom Affogato (Decaf Available)
Raspberry Jelly, Lemon Sorbet & Crème Fraiche
Brighton Blue, Pine Cone Jam & Soda Bread

A discretionary service charge of 12.5% will be added to all bills
£2pp will be added to your bill as a cover charge, including bottomless Peckham Spring or Gazzy water.
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Americano - The One with Campari or The Classic Aperol Spritz

English Strawberry Lemonade (NON)

All Cocktails at Lunch & Early Dinner £7 - 7 Cocktails Before 7pm

SIX PORTLAND ROAD

Dreaming of a Summer Holiday - Start with a Pimm's Though

Snacks

Prawn Cocktail Melba Toast Sandwich (2)	£6
Fresh Cheese, Bimbi's Olive Oil & Croutons	£5
Suffolk Fennel Salami, Capers & French Cornichons	£4
Mild English Padron Peppers & Rich Mayonnaise with a Kick	£5

To Start

Summer Crab Salad, Watercress, Radishes, & Toast	£18
Parlour's Smoked Salmon, Cherry Tomatoes & Crème Fraîche	£16
Whole Globe Artichoke Vinaigrette	£13

Main Courses

Fillet of Hake with Peas, Shrimps & Wilted Lettuce	£32
Grilled Sardines, Parsley, Lemon & Bimbi's Olive Oil	£15
Pembrokeshire Lobster Tail, Green Beans & Jersey Royals	£39
Chicken Schnitzel, Fried Egg, Bulls Blood Lettuce & Capers	£28
10oz Butcher's Steak, Bearnaise Butter, Grilled Runners & Chips	£38

On the Side

Koffman's Chips or Jersey Royals	All At £5
Fine Beans - Runner Beans - Some Green-ish Beans?!	
Bowl of Buttered Greens	
Simple But Beautiful Green Salad or a Large One for £9	

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Chilled Almond Soup with Grapes, Almonds & Olives
Proudly British Tomato, Oregano, Mint & Cherry Salad
A Beautiful Salad of Vernon's Lettuces with a Lemon Dressing

Friday Fish & Chips, Mushy Peas, Tartare Sauce
Brined Pork Chop, Romesco Sauce & Fennel Salad
Fried Potato Cake with Peas, Broad Beans, Mint & 'Sour Cream'

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Bloody Mary	£12...	Bloody Shame Much Bloody Cheaper	
Hugo's Hugo Spritz	- Cheap	Prosecco, St Germain & Mint	£15
Summer W11	Portland Pimms	No.1 Cup	£12
Not-In-Hill	- Vanilla	Vodka, Lavender & Lemon	£14
ericano	- The One with	Campari or The Classic Aperol Spritz	£15
	English	Strawberry Lemonade (NON)	£8
Summer Cherry Margarita	- Tequila, Cherry Puree, Lime		£14

SUNDAYS AT SIX PORTLAND ROAD

SIX PORTLAND ROAD

Set Lunch & Early Dinner Only £25 Every Other Day

Snacks

Prawn Cocktail Melba Toast Sandwich (2)	£6
Fresh Cheese, Bimbi's Olive Oil & Croutons	£5
Suffolk Fennel Salami, Capers & French Cornichons	£4
Mild English Padron Peppers & Rich Mayonnaise with a Kick	£5

Starters

Summer Crab Salad, Watercress, Radishes, & Toast	£18
Parlour's Smoked Salmon, Cherry Tomatoes & Crème Fraîche	£14
Proudly British Tomato, Oregano, Mint & Cherry Salad	£12
Whole Globe Artichoke Vinaigrette	£13

Roasts

Sirloin of Shorthorn Beef & Fresh Horseradish	£34
Slow Cooked Duck & Summer Cherries	£39
Roast Pork, Bramley Apple Sauce & Crispy Sage	£33

Served with Roasties, Yorkshire Puddings, Carrots, Greens & Lots of Gravy

Main Courses

Fillet of Hake with Peas, Shrimps & Wilted Lettuce	£32
Pembrokeshire Lobster Tail, Green Beans & Jersey Royals	£39
Chicken Schnitzel, Fried Egg, Bulls Blood Lettuce & Capers	£28
Roasted & Fried Courgettes with Pinenuts & Red Onion	£25

On the Side

Koffman's Chips or Sunday Roasties	All At £5
A Bowl of Buttered Greens	
A Simple But Beautiful Green Salad or a Large One for £9	

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Chocolate Cake with Cherries & Crème Fraiche £11

Akashi-Tai, Umeshu, Japan NV (75ml) - £12

English Strawberries, Almond Cake & Oatly £11

Vin Santo, Terre A Mano, Carmignano, Italy 2014 (75ml) - £20

Madelines (6 or 12) Baked to Order £8/£12

Chateau Villefranche, Sauternes, France 2019 (75ml) - £16.5

Have You Tried Pedro Ximenez & Vanilla Ice Cream? £9

All Things Bloom Affogato (Decaf Available) £7

DTC's Infamous Salted Caramel Chocolate Rolos £7

Chocolate Orangettes - Inspired by MELT (of Clarendon Road) £7

A Single Cheese, Pine Cone Jam & Soda Bread £9

Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £14

Wookey Hole Cheddar, Brighton Blue & Rosary Ash Goats'

Churchill's LBV Port Reserve, Portugal (75ml) - £12

A Cocktail? Digestifs Perhaps? Something for the Road?

Lemon Meringue - Limoncello & Licor 43	£14
Not-In-Hill - Vanilla Vodka, Lavender & Lemon	£14
Aviation - Gin, Maraschino & Crème de Violette	£14
All Things Bloom' Espresso Martini	£15
Disaronno & Laphroaig Sour	£15
Pedro Ximénez	£9
Père Magliore Fine VS Calvados	£14.5
Baron de Sigognac Armagnac VSOP	£15.5
Hennessy Cognac VS	£16.5



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Bloody Mary	£12...	Bloody Shame	Much Bloody Cheaper
Hugo's Hugo Spritz	- Cheap	Prosecco, St Germain & Mint	£15
Aviation	- Gin, Luxardo & Crème de Violette		£14
Not-In-Hill	- Vanilla Vodka, Lavender & Lemon		£14
Vesper Martini	- Gin, Vodka & White Vermouth		£15
Portland Punch	- Bourbon, Aperol & Amaro		£15
Gooseberry Margarita	- Tequila, Lime, Gooseberries		£14

SIX PORTLAND ROAD

Set Lunch & Early Dinner Only £25 Every Other Day

Snacks

Steak Tartare & Melba Toast Sandwich	£5
Tater Tots with Tomato Jam & Sour Cream	£5
Boiled Pheasant Eggs with Celery Salt & Mayonnaise (Each)	£4
Geordie Hummus' with Koffman's Crisps	£5
Carlingford Rock Oyster & Rhubarb Vinaigrette (Each)	£5

Starters

Cold Tomato Soup, Basil Seeds & Cucumber	£9
Parlour's Smoked Salmon, Summer Radishes & Crème Fraîche	£14
Crab Salad, Rocket, Fennel, Chervil & Lemon Mayonnaise	£15
Proud Grilled English Asparagus with Peas, Egg & Tarragon	£12
A Beautiful Salad of Vernon's Lettuces with a Lemon Dressing	£9

Roasts

Sirloin of Shorthorn Beef & Fresh Horseradish	£34
Roast Pork Belly, Apple Sauce & Crispy Sage	£33

Served with Roasties, Yorkshire Puddings, Carrots, Greens & Lots of Gravy

Main Courses

Big Bowl of Mussels with Leeks, Parsley & Albion Fizz	£28
Whole Sea Bream, Swiss Chard & Monk's Beard	£35
Courgette Flower Quiche, Sorrel & Fizzy Endive Salad	£28

On the Side

Koffman's Chips or Sunday Roasties	All At £5
A Bowl of Buttered Greens	
A Simple But Beautiful Green Salad or a Large One for	£9

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Bramley Apple Crumble with Lots of Custard £10

Vin Santo, Terre A Mano, Carmignano, Italy 2014 (75ml) - £20

Cherry & Almond Cake with Crème Fraiche £9

Akashi-Tai, Umeshu, Japan NV (75ml) - £12

Soft Served Cheesecake, Gooseberries & Elderflower £9

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Affogato (Decaf Available) £7

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Chocolate Orangettes - Inspired by MELT (of Clarendon Road) £7

Madeleines (6 or 12) Baked to Order £8/£12

Take Away for a Cheeky Midnight Snack?

A Single Cheese, Pine Cone Jam & Soda Bread £9

Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £14

Wookey Hole Cheddar, Brighton Blue & Rosary Ash Goats'

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Hennessy Cognac VS	£16.5
Hennessy Cognac XO	£50



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Baron de Sigognac Armagnac VSOP	£15.5
Hennessy Cognac VS	£16.5
Hennessy Cognac XO	£50



SIX PORTLAND ROAD

Welcome to Six Portland Road

Date

Amyot Brut Champagne & Snacks on the Terrace

*Prawn Cocktail & Melba Toast Sandwich
Suffolk Fennel Salami & French Cornichons
Mild (Apparently) English Padron Peppers*

THAT Soda Bread of Course

Starters to Share

Whole Globe Artichoke & Mustard Vinaigrette
Proudly British Tomato, Oregano, Mint & Cherry Salad
NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Fillet of Sea Bream, Creamed Spinach & Peppers
Sirloin Steak, Béarnaise Butter & Grilled Runner Beans
Fried Potato Cake with Peas, Broad Beans, Mint & 'Sour Cream'

Desserts for the Table

English Strawberries, Almond Cake & Oatly
Chocolate Mousse with Raspberries & Honeycomb
DTC's Infamous Salted Caramel Chocolate Rolos

Accompanying Wine

*Pinot Gris, Artelium, Sussex, England
Enira, Bessa Valley, Bulgaria
Château L'Escarelle Provence, France*



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NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Fillet of Sea Bream, Creamed Spinach & Peppers
Sirloin Steak, Béarnaise Butter & Grilled Runner Beans
Fried Potato Cake with Peas, Broad Beans, Mint & 'Sour Cream'

Desserts for the Table

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Chocolate Mousse with Raspberries & Honeycomb
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Accompanying Wine

*Pinot Gris, Artelium, Sussex, England
Enira, Bessa Valley, Bulgaria
Château L'Escarelle Provence, France*



SIX PORTLAND ROAD

ITV Entertainment Dinner

Thursday 4th June 2026

Champagne to Start?

Snacks

*Steak Tartare & Melba Toast Sandwich
Tater Tots with Tomato Jam & Sour Cream
THAT Soda Bread of Course*

Starters to Share

A Beautiful Salad of Herbs & Lettuces & a Lemon Dressing
Proud Grilled English Asparagus with Peas, Egg & Tarragon
NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Trout Baked with Bread, Tomatoes, Capers & Bimbi's Olive Oil
Bavette Steak, Watercress Butter, Runner Beans & Red Onions
Courgette Flower Quiche, Sorrel & Frizzy Endive Salad

Desserts for the Table

English Strawberries, Yoghurt, Mint & Ice Cream
Cherry & Almond Cake with Crème Fraîche
DTC's Infamous Salted Caramel Chocolate Rolos

Accompanying Wines

*Chablis, Vieilles Vignes, Domaine Mosnier, Burgundy, France 2024
Chianti Classico, Castello Di Meleto, Tuscany, Italy 2021*



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ITV Entertainment Dinner

Thursday 4th June 2026

Champagne to Start?

Snacks

*Steak Tartare & Melba Toast Sandwich
Tater Tots with Tomato Jam & Sour Cream
THAT Soda Bread of Course*

Starters to Share

A Beautiful Salad of Herbs & Lettuces & a Lemon Dressing
Proud Grilled English Asparagus with Peas, Egg & Tarragon
NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Trout Baked with Bread, Tomatoes, Capers & Bimbi's Olive Oil
Bavette Steak, Watercress Butter, Runner Beans & Red Onions
Courgette Flower Quiche, Sorrel & Frizzy Endive Salad

Desserts for the Table

English Strawberries, Yoghurt, Mint & Ice Cream
Cherry & Almond Cake with Crème Fraîche
DTC's Infamous Salted Caramel Chocolate Rolos

Accompanying Wines

*Chablis, Vieilles Vignes, Domaine Mosnier, Burgundy, France 2024
Chianti Classico, Castello Di Meleto, Tuscany, Italy 2021*



SIX PORTLAND ROAD

Happy Birthday Thalia!

Monday 15th June 2026

Amyot Brut Champagne & Snacks on the Terrace

*Goats' Cheese & Pine Cone Tart
Tater Tots with Tomato Jam & Sour Cream
Pork Belly, Courgettes, Apple Sauce
THAT Soda Bread of Course*

Starters to Share

Steak Tartare & Melba Toast Sandwich
Proud Grilled English Asparagus with Peas, Egg & Tarragon
NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Trout Baked with Bread, Tomatoes, Capers & Bimbi's Olive Oil
Bavette Steak, Watercress Butter, Bobby Beans & Red Onions
Courgette Flower Quiche, Sorrel & Frizzy Endive Salad

Desserts for the Table

English Strawberries, Yoghurt, Mint & Ice Cream
Cherry & Almond Cake with Crème Fraîche
DTC's Infamous Salted Caramel Chocolate Rolos

Accompanying Wine

*Pinot Gris, Artelium, Sussex, England
Enria, Bessa Valley, Bulgaria
Château L'Escarelle Provence, France*



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Monday 15th June 2026

Amyot Brut Champagne & Snacks on the Terrace

*Goats' Cheese & Pine Cone Tart
Tater Tots with Tomato Jam & Sour Cream
Pork Belly, Courgettes, Apple Sauce
THAT Soda Bread of Course*

Starters to Share

Steak Tartare & Melba Toast Sandwich
Proud Grilled English Asparagus with Peas, Egg & Tarragon
NW10 'Back Door' Salmon, Radishes & Crème Fraîche

Please Choose a Main Course

Trout Baked with Bread, Tomatoes, Capers & Bimbi's Olive Oil
Bavette Steak, Watercress Butter, Bobby Beans & Red Onions
Courgette Flower Quiche, Sorrel & Frizzy Endive Salad

Desserts for the Table

English Strawberries, Yoghurt, Mint & Ice Cream
Cherry & Almond Cake with Crème Fraîche
DTC's Infamous Salted Caramel Chocolate Rolos

Accompanying Wine

*Pinot Gris, Artelium, Sussex, England
Enria, Bessa Valley, Bulgaria
Château L'Escarelle Provence, France*

Whipped Cod's Roe & Rosti (Each)

creamy smoked cods roe, piped on top of a crisp rosti

Carrot & Hodmedod Broad Bean Hummus 'Cornettos'

roasted carrots, blanched fava beans blended creating a smooth hummus topped with roasted seeds and mint

Carlingford Rock Oyster & Rhubarb Vinaigrette (Each)

Hyperfresh oysters, dressed with a zingy rhubarb Vinaigrette served with lemon

Wye Valley Asparagus & Watercress Soup

fresh asparagus and water cress soup served in a jug, asparagus tips watercress oil and croutons in the bowl

Proud English Asparagus Vinagrette, Wensleydale & Walr £11

Sauteed asparagus served cold, topped with pickled walnuts, toasted walnuts and crumbled wensleydale.

Brother Parlour's Home Smoked Salmon, Radishes & Crème Fraîche

cold smoked salmon, with sliced radish, pea tendrils, a smear of crème fresh and lemon wedge.

Slow Cooked Cuttlefish & Wild Garlic Mayonnaise

classic stewed cuttle fish, with shallots garlic and diced potatoes and fish stock. Garnished with wilted wild garlic

Beef Carpaccio, Anchovies, Berkswell & Bulls Blood

thinly sliced raw shorthorn beef, topped with anchovie aioli, berkswell ewe milk cheese, and bull blood baby leaf

Duck Livers on Toast, Marsala & Chive Cream Sauce

classic duck fried duck livers dressed with a (fortified wine) marsala, cream sauce on top of thick cut white toast.

A Beautiful Salad of Flourish Lettuces with a Lemon Dressing

seasonal leaf salad from flourish farm, funky veg radish, pea shoots dressed in our house dressing.

Big Bowl of Mussels, Leeks, Parsley & Albion Fizz

south coast mussels, cooked in an english sparkling wine cream sauce, sauteed leek. Garnished with fresh parsley.

Fillet of Red Mullet Cooked with Fennel, Orange & Pernod

pan seared red mullet fillets on orange juice braise fennel base toasted in a pernod sauce

Breaded Skate, Monks' Beard & Dulse Tartare Sauce

freshly panko coated whole skate wing topped with blanched monks beard and a dulse seaweed tartare sauce.

Roast Chicken, More of That Asparagus, Potato Cake & Morels

roasted french trimmed chicken leg, resting on a potato cake garnished with asparagus and a creamy morel mushroom sauce

Glazed Shoulder of Lamb, Potato Puree & Wild Garlic Sauce

balintined over night braised leg of lamb, rich creamy smooth potato puree and a wild garlic herb sauce

Crispy Pork Belly, Leeks, Bramley Apples & Sage

thickcut crispy pork belly on a bed of sauteed leeks, burnt bramley apple puree, and fried sage

Golden Carrot & Almond Tart, Caramelised Onions & Chicory

puff pastry tart base, topped with soft caramelised onion golden carrot flower and a chicory salad garnish

Chips or Jersey Royals

Thyme Honey Glazed Carrots & Toasted Seeds

Tenderstem Broccoli & Almonds

A Simple But Beautiful Green Salad or a Large One for £9

Yorkshire Champagne Rhubarb Eton Mess

Baked Blood Orange Cheesecake

Sticky Stout Pudding, Custard, Cream & Iced Cream

Have You Tried Pedro Ximenez & Vanilla Ice Cream £9
All Things Bloom Affogato (Decaf Available) £7
DTC's Infamous Salted Caramel Chocolate Rolos £7
Chocolate Orangettes - Inspired by MELT (of Clarendon

Madeleines (6 or 12) Baked to Order £8/£12
Take Away for a Cheeky Midnight Snack?
A Single Cheese, Pine Cone Jam & Soda Bread £9
Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £