

The PORTMAN

STARTER SHARING PLATTER FOR TWO

Finocchiona Toscana, Coppa Parma, Speck (Smoked Ham), Mixed Olives, Buffalo Mozzarella, Caerphilly Cheese, Soft Boiled Egg, Pickled Onions, Cox Apple with Garlic Parsley Bruschetta 24.95

STARTER

Soup of the Day (v)	6.75
New Season English Asparagus wrapped in Parma Ham with Hollandaise Sauce (g/f)	10.50
Colchester Rock Oysters with Shallot Vinaigrette	3 - 5.40 6 - 10.80 9 - 16.20 12 - 21.60
Seared Rare Beef Carpaccio, Truffle Oil, Rocket & Parmesan	12.50
Tian of Dorset Crab with Avocado, Cucumber & Melba Toast	11.95
Burrata with Heirloom Tomatoes & Basil Dressing (v)(gf)	8.95

STARTER or MAIN

The Portman Bouillabaisse, Saffron Aioli & Sourdough	8.00/14.50
Risotto Milanese with Pecorino Cheese (v) (gf)	8.95/15.25
Salt & Szechuan Pepper Squid with Lime Aioli	10.95/17.75
Courgette & Aubergine Fritters, Tomato Vinaigrette & Aged Balsamic (v)	7.75/13.95

SEASONAL SALAD

Starter or Main

Heritage Beetroot, Feta Cheese, Lamb Lettuce, Romaine & Walnut (v)(g/f)	8.95/15.75
Baby Gem, Rocket, Radish, Golden Cross Goats Cheese, Hazelnut Vinaigrette (v)(g/f)	9.25/16.50
Classic Chicken Caesar, Bacon, Croutons & Parmesan	11.50/16.75

SIDES

Minted Jersey Royals	3.95
French Beans with Shiitake Mushroom & Sumac	4.00
Stealth Fries	4.00
Steamed Tender Stem Broccoli with Almond Butter	4.00
Glazed Chantenay Carrots	3.95

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
www.theportmanmarylebone.com or call 0207 723 8996
laura@theportmanmarylebone.com

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MAIN

Pie of the Day	12.75
Beer Battered Newlyn Haddock, Stealth Fries & Proper Mushy Peas	15.50
Roast Cannon of Lamb, Provençal Vegetables, Herb Gnocchi & Salsa Verde	21.95
Pan-Seared Lemon Sole, Samphire, Clams & Wild Fennel	19.95
Fillet of Organic Scottish Salmon, Wilted Lettuce, Cucumber & Dill Salad with Tomato Dressing	17.85
Thai Chicken Curry, Jasmine Rice & Pak Choi	14.95
Pan Roast Fillet of Stone Bass, Caramelised Salsify, Rainbow Chard, Brown Shrimps & Beurre Noisette	17.95
Char Grilled Côte de Boeuf, Stealth Fries, Cherry Tomatoes, Mix Leaf Salad & Bearnaise Sauce	25.95

DESSERTS

Warm Dark Chocolate Pudding with Vanilla Ice Cream	7.25
Lavender Yoghurt Cheesecake with Berry Compote	6.75
Spring Fruit Pavlova with Passion Fruit Syrup	6.75

Ice Cream: Vanilla, Chocolate, Strawberry, Honeycomb
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

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

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

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A 12.5% discretionary service charge will be added to your bill. VAT included
The Portman uses free range, organic or RSPCA approved produce
from sustainable environments, wherever possible.
Head Chef – Eddie Kouadio