

EARLY BIRD MENU

2 COURSES £28

SERVED SUN- FRI 5.00-6.00PM

STARTERS

SPICED BUTTERNUT SQUASH SOUP (V)

Windermere apple, vadouvan spice, coconut cream
crispy sage, toasted pumpkin seeds

Paired with, nr5 Head Over Heels Chardonnay (South-Eastern Australia)

LAMB KOFTAS

Mint yoghurt, pickled red onions

Paired with, nr17 Puerta Vieja Selección Rioja Crianza (Rioja)

KING PRAWNS PIL PIL

Garlic, chilli, parsley, lemon, bean sprout salad

Paired with, nr12 Torre dei Vescovi Pinot Grigio (Veneto)

MAINS

PORTO'S " FISH & CHIPS"

Crushed peas, tartar sauce, chips

Paired with nr12 Torre dei Vescovi Pinot Grigio (Veneto)

"Cartmel Valley" PHEASANT BALLOTINE

Confit leg croquette, venison stuffing, charred brussels sprouts with chestnuts,
bacon & pistachio crumb, fondant potato, cranberry gel, veal jus

Paired with, nr18 La Forge Pinot Noir (Languedoc)

MIXED FOREST MUSHROOM RISOTTO (V/VE)

Parmesan tuile, spinach velouté

Paired with, nr18 La Forge Pinot Noir (Languedoc)

