

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 9:30AM - 12:30PM

Croissant au Beurre 1.75	2 Boiled Eggs with Soldiers 3.75
Pain au Chocolat 2.20	Eggs Benedict 7.50
Toast with Jam or Marmalade 1.95	Loch Fyne Smoked Salmon & Scrambled Eggs 10.50
Fresh Fruit Salad 4.95	French Toast with Jam or Crème Fraiche 4.50
Bircher Muesli 5.50	Pancakes with Crème Fraiche 4.50
Granola with Fruit & Yoghurt 5.50	
Organic Porridge, Honey & Cinnamon 4.75	
'The English' 8.75	
Eggs Of Your Choice, Bacon, Sausage, Baked Beans, Tomato, Black Pudding & Mushroom	

TEA

English Breakfast 2.00
Earl Grey Supreme 2.10
Moroccan Mint 2.20
Very Vanilla 2.20
Chamomile 2.20
Super Berry 2.10
Activitea 2.50
Serenitea 2.50
Revitalise 2.50
Daintea 2.50

COFFEE

Filter Coffee 2.20
Latte 2.50
Cappuccino 2.30
Flat White 2.55
Espresso 2.20
Double Espresso 2.60
Macchiato 2.30
Double Macchiato 2.60
Mocha 3.50
Hot Chocolate 3.10
Freshly Squeezed Orange Juice 2.50
Apple, Tomato, Cranberry, Grapefruit, Pineapple Juice 2.20

LUNCH & DINNER

SERVED ALL DAY

PLEASE SEE OUR BLACKBOARD FOR DAILY BRITISH SPECIALS

SANDWICHES

Served with Fries & Salad

Montgomery Cheddar & Pickle 8.00 ✓
Rib Eye Steak & Horseradish 9.00
Chicken & Bacon 8.95
Pacific Prawns, Avocado & Marie Rose 8.75

STARTERS

Homemade Bread 2.50
Soup of the Day 5.50 ✓
Tempura Rare Tuna, Dried Sea Weed, Soy Sauce & Sweet Chilli Mayonnaise 8.85
New Season English Asparagus with Poached Hens Egg & Hollandaise Sauce 8.50 ✓
Bayonne Ham with Celeriac Remoulade 9.50

STARTER or MAIN

The Portman Bouillabaisse with Saffron Aioli & Sourdough 8.50/16.75
Warm Wild Mushroom, Red Onion & Goats Cheese Tart 6.75/12.50 ✓
Deep Fried Courgette & Aubergine Fritters, Rocket, Balsamic & Tomato Vinaigrette 6.50/11.50 ✓
Spelt Linguine with Clams, Tiger Prawns, Chilli, Garlic & Wild Fennel 7.75/13.75

DESSERTS

Classic Raspberry 'Mess' with Vanilla Yoghurt & Honeycomb 5.95
Chocolate Mocha Tart with Strawberry & Vanilla Ice Cream 6.00
Rice Pudding with Ginger Poached Yorkshire Rhubarb 6.00

Ice Cream

Vanilla, Rum & Raisin,
Cinnamon, Chocolate, Strawberry

Sorbet

Passion Fruit, Raspberry, Coconut, Lemon
1 Scoop 1.95 2 Scoops 3.45 3 Scoops 4.95
Plate of Artisanal British & French Cheeses, Pear Chutney & Pain aux Fruits le Notre 7.95 for 3, 11.95 for 5

SEASONAL SALADS

Side, Starter or Main

Green Salad of Watercress, Lollo Biondo, Lamb Lettuce, Lardons & Poached Quail Egg 5.95/9.95
Bocconcini Mozzarella, Avocado & Heirloom Tomato 7.75/12.75 ✓
Roasted Fennel with Thyme, Pine Nuts, Orange Zest, Rocket & Ricotta Cheese 7.50/12.50 ✓

MAINS

Pie of the Day 11.75
Beer Battered Haddock, Stealth Fries & Proper Mushy Peas 12.75
The Portman Burger, Caramelized Onion, Chilli Jam, Smoked Cheese & Stealth Fries 12.75
Roast Loin of Spring Lamb, Peas, Lettuce & Bacon 17.50
Char-grilled Rump Steak, Lyonnaise Potatoes & Wild Garlic Purée 19.50
Roasted Spring Poussin, Pak Choi, Sweet & Sour Sauce 14.50
Pan Seared Fillet of Sea Bass, Grilled Mediterranean Vegetables & Sauce Vierge 16.75
Fillet of Organic Scottish Salmon with Wilted Lettuce, Cucumber & Dill Salad, Tomato Dressing 15.50

SIDES

Minted Jersey Royals 4.50
Steamed Tenderstem Broccoli 3.95
Cauliflower Cheese 4.50
Stealth Fries 3.50

CHILDREN'S MENU

Linguini Pasta with Tomato Sauce 5.00
Mini Cumberland Sausages with Mash & Gravy 5.00 ✓
Fish & Chips with Tartar Sauce 5.00
Side of Vegetables 1.50

SUNDAY ROAST

Served every Sunday from 12pm

Please be sure to inform your waiter of any allergies or dietary requirements.

Executive Head Chef - Eddie Kouadio, The Portman (2010) Ltd uses free range, organic & RSPCA approved produce from sustainable environments, wherever possible.

*A 12.5% discretionary service charge will be added to your bill, VAT included.
Fine dining room located on the first floor, to reserve please visit www.theportmanmarylebone.com or call 0207 723 8996*