

Sample

Evening at Portrait Restaurant

Seasonal Aperitif - **Pear drop Bellini** – *Prosecco, pear puree, grenadine syrup* - £8.50

Cocktail - **God Save the Queen** - *Hendrick's gin, St Germain liqueur, fresh cranberry juice, lime juice* - £12.00

Starters

Goats curd, blood orange, grilled fennel, red onion, rosemary oil, smoked almonds (v)	£9.50
Tomatoes cooked with crème fraîche, basil, aged pecorino, focaccia (v)	£10.50
Citrus cured salmon, fennel, pink grapefruit, green peppercorns	£9.50
Grilled tiger prawns, rocket, lemon and caper dressing	£14.75
Smoked haddock soup, curry spices, coriander, croutons	£9.50
Pork and pistachio terrine, onion marmalade, cornichons	£10.50
Fine green beans, confit of duck and gizzards, poached egg, mustard dressing	£10.75

Mains

Green herb quinoa, spiced roast cauliflower, golden raisins, pine nuts, Heritage carrots (v)	£19.50
Saffron risotto, buffalo mozzarella, rocket (v)	£19.50
Roast hake, white coco beans, tomato, chives, Bagna Cauda	£22.50
Fillet of sea bass, leeks, mussels, black trumpet mushrooms	£26.00
Fillet of pork, Landaise black pudding, Savoy cabbage, sage and onion gravy	£22.00
Roast quails, shallot and juniper sauce, forcemeat balls	£24.00

Sides (v) £3.75

Triple cooked chips / Mashed potato / Seasonal leaf salad
Buttered spinach / Roast roots / Green beans

Cheeses

British cheeses, oatcakes, fruit bread, quince jelly 3 - £12.50 / 4 - £15.00
*Our selection – Keltic gold (v) / Shropshire blue (v) / Tunworth
Golden cross (v) / Mrs Kirkham's Lancashire (v)*

Desserts

Chocolate pot, salted caramel (v)	£7.50
Crème caramel (v)	£7.50
Chocolate Saint Emilion, crème fraîche (v)	£7.50
Steamed ginger pudding, custard (v)	£7.50
Lemon tart, vanilla lemon compote (v)	£7.50
Poached rhubarb, bay leaf blancmange, Financier (v)	£8.00
Iced zabaglione parfait, oranges, Grand Marnier (v)	£8.00
Portrait ice creams & sorbets (v)	£7.00

Specials

First course

Portland crab vinaigrette, herbs, cucumber, Melba toast	£14.50
Lamb sweetbreads, wild mushrooms, watercress, sherry vinegar	£13.00

Main course

Bouillabaisse, rouille and croutons (gurnard, hake, stone bass, mussels)	£27.50
Grilled veal chop, triple cooked chips, Roquefort butter	£27.50

If you suffer from an allergy or food intolerance, please notify a member of staff. Full drinks menu is also available.
All prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.

We are open daily for breakfast, lunch and afternoon tea from 10am.
Thursday to Saturday only, pre theatre is served from 5.30pm & Dinner from 6.30pm.
Please ask a member of the team about reserving a table for your next celebration.

Sunday Menu - 3 courses lunch £31.50

Seasonal aperitif – Kentish Strawberry Bellini - £8.50

Today's Cocktail – “God save the Queen” – *Hendrick's gin, Elderflower liqueur, freshly pressed cranberry juice* - £12.00

Starters

Spiced aubergine salad, mint, yoghurt (v)

Endive salad, Roquefort dressing, walnuts, croutons (v)

Warm potato puree, rosemary, garlic oil

Tartare of Shetland salmon, dill, crème fraîche, rye Melba toast

Salad of fine French beans, shallots, croutons, pickled anchovies

Pork rillettes, cornichons, onion marmalade, toasted sour dough

Special of the day

Half Dorset blue lobster, mayonnaise, watercress (£8.00 supplement)

Mains

Tomato and mozzarella risotto, basil, parmesan (v)

Courgette linguine, lemon, pine nuts, oregano, parsley, parmesan (v)

Pan-fried fillet of hake, chargrilled courgette, sauce vièrge

Wing of skate, capers, lemon, brown butter, croutons

Grilled Gloucester Old Spot pork chop, aubergine, rocket pesto

Roast rib of Hereford beef, roast duck fat potatoes, Yorkshire pudding, horseradish sauce

Desserts

Crème brûlée (v)

Chocolate pot, salted caramel (v)

Chocolate Saint Emilion, crème fraîche (v)

Blackcurrant and almond tart, clotted cream (v)

Baked apricots, ricotta, almond, amaretti, port and crème fraîche (v)

Portrait ice creams & sorbets (v)

Cheeses

British cheeses, oatcakes, quince jelly 3 - £12.50 / 4 - £15.00

Our selection – Oxford Isis (v) / Shropshire blue (v) /

Tunworth (v) / Golden cross (v) / Mrs Kirkham's Lancashire (v)

Sides (v)

New potatoes / Triple cooked chips / Seasonal leaf salad / Buttered spinach £3.75



Your £1 donation
to the Portrait Fund

An optional £1 will be added to your table bill in support of the National Portrait Gallery's £10 Million Portrait Fund Challenge. The Portrait Fund enables the Gallery to acquire portraits of outstanding national importance and is now worth £8.5 million. Our ambition is to grow the Fund to £10 million.

To date, the Portrait Restaurant has helped the Gallery raise nearly £50,000, playing an important part in our fundraising. Please let your waiter know if you do not want to donate and thank you to all of you who do choose to support the Gallery in this way.

For further information, or to donate more, visit npg.org.uk/challenge

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Sample - Pre-Theatre menu from 5.30pm to 6.30pm

2 Courses £19.50 / 3 Courses £23.50

God Save the Queen *Hendrick's gin, St Germain liqueur, fresh cranberry juice, lime juice* - £12.00

Pear drop Bellini - £8.50

Starters

Goat's curd, blood orange, grilled fennel, red onion, rosemary, smoked almonds (v)

Citrus cured salmon, fennel, pink grapefruit, green peppercorns

Chicken livers, parsley and anchovy salad, garlic dressing

Mains

Green herb quinoa, spiced roast cauliflower, golden raisins, pinenuts, heritage carrots (v)

Roast hake, white coco beans, tomato, chives, Bagna Cauda

Grilled hanger steak, spinach, red wine sauce, garlic and parsley butter

Desserts

Crème caramel (v)

Poached rhubarb, bayleaf blanc mange, Financier

Portrait ice creams & sorbets (v)

British cheeses, oatcakes, fruit bread, quince jelly (£3.00 suppl.)

Sides (v) £3.75

Mashed potato / Seasonal leaf salad / Buttered spinach

Triple cooked chips / Buttered curly kale / Shredded Brussel sprouts



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Sample A la Carte

Cocktail - God Save the Queen *Hendrick's gin, St Germain liqueur, fresh cranberry juice, lime juice* - £12.00

Starters

Goat's curd, blood orange, grilled fennel, red onion, rosemary, smoked almond (v)	£9.50
Tomatoes cooked with crème fraîche, basil, aged pecorino, focaccia (v)	£10.50
Fine green beans, confit duck, poached egg, walnuts, mustard dressing	£10.75
Grilled tiger prawns, rocket, lemon and caper dressing	£14.75
Portland crab vinaigrette, herbs, cucumber, Melba toast	£14.50

Mains

Saffron risotto, buffalo mozzarella, rocket (v)	£19.50
Grilled hanger steak, red wine sauce, garlic and parsley snails, spinach	£23.00
Roast quails, shallot and juniper sauce, forcemeat balls	£24.00
Fillet of sea bass, watercress, beetroot, blood orange hollandaise	£26.00

Special

Bouillabaisse, rouille and croutons (<i>gurnard, hake, sea bass, mussels</i>)	£27.50
Lamb sweetbreads, wild mushrooms, watercress, sherry vinegar	£13.00

Sides (v)

Mashed potatoes / Triple cooked chips / Seasonal leaf salad	
Buttered spinach / Green beans / Roast roots	£3.75

Cheeses

British cheeses, oatcakes, fruit bread, quince jelly	3 - £12.50 / 4 - £15.00
<i>Our selection – Keltic gold (v) / Shropshire blue (v) / Tunworth Golden cross (v) / Mrs Kirkham's Lancashire (v)</i>	

Desserts

Steamed ginger pudding, custard (v)	£7.50
Poached rhubarb, bay leaf blancmange, financier (v)	£8.00
Chocolate Saint Emilion, crème fraîche (v)	£8.00
Iced zabaglione parfait, oranges, Grand Marnier (v)	£8.50
Portrait ice creams & sorbets (v)	£7.00

Sample

Set Menu - 2 Courses £27.50 | 3 Courses £31.50

Seasonal aperitif – Pear Drop Bellini – *Prosecco, pear puree & grenadine* - £8.50

Or try our “Salsa Rosso Piccante” mocktail £5.50

Starters

Goat’s curd, blood orange, grilled fennel, red onion, rosemary, smoked almond (v)

Tomatoes cooked with crème fraiche, basil, aged pecorino, focaccia (v)

Curried smoked haddock soup, coriander, croutons

Pan fried chicken livers, parsley, black olive and anchovy salad, garlic dressing

Pork and pistachio terrine, onion confit, cornichons

Mains

Green herb quinoa, spiced roast cauliflower, golden raisins, pine nuts, heritage carrots (v)

Roast fillet of hake, white coco beans, tomato, Bagna Cauda

Rump of Romney Marsh lamb, rosemary, potato tourte, salsify, caramelised garlics

Fillet of pork, artisan black pudding, Savoy cabbage, sage and onion gravy

Desserts

Chocolate pot, salted caramel (v)

Sticky Toffee Pudding, clotted cream (v)

Crème caramel (v)

Lemon tart, vanilla lemon compote (v)

Portrait ice creams & sorbets (v)



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Afternoon Tea at Portrait Restaurant

Treat yourself to our Afternoon Tea alongside an unparalleled view of Nelson in Trafalgar Square across Whitehall to the Houses of Parliament, Big Ben and the London Eye.

Savouries

Cucumber, cream cheese (v)
Free range egg mayonnaise and mustard cress sandwich (v)
Rare roast beef, horseradish, watercress mini bagel
Severn & Wye smoked salmon with rye bread, crème fraîche, chives

Sultana scones, strawberry jam, Cornish clotted cream

Fancies

Chocolate pot, salted caramel (v)
Upside down rhubarb cake (v)
Lemon meringue pie (v)
Canelé, griottine, vanilla whipped cream (v)

Limitless tea from My Cup of Tea

Stand of Afternoon Tea per person **£27.50**

Add a seasonal bellini at just £5.00* (normally £8.50) **£32.50**

Add a glass of Three Graces, Chapel Down, England at £10.00 **£37.50**

Full drinks menu is also available.

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**National
Portrait
Gallery**

Breakfast Offer

Continental Breakfast

one hot drink + an orange or apple juice + a pastry £9.00

Portrait Restaurant Cooked Breakfast £18.00

one hot drink + an orange or apple juice + cooked breakfast of your choice

Add a glass of Buckfizz £23.00

Add a seasonal Bellini £23.00

Add a glass of Ruinart Champagne £28.00

“Union Hand Roasted coffee” medium roast and “My cup of tea” loose teas

Union Coffee Roasters 100% Arabica

Espresso / Double	£2.75 / £2.95
Americano	£2.75
Macchiato	£2.75
Double macchiato	£2.95
Latte	£2.95
Cappuccino	£2.95
Flat white	£2.95

My Cup of Tea Selection

£2.95

Orthodox Breakfast
Earl Grey
Lapsang Souchong
Second Flush Darjeeling
White Jasmine
Mentha
Soothing Orange Blossom & Verbena
Fresh mint tea

Soft drinks

Fresh orange juice 200ml	£2.95
Owlet apple juice 200ml	£2.85
Story raspberry lemonade or cloudy lemonade 330ml	£2.85
White grape and elderflower pressé 330ml	£2.85
Fever Tree tonic, slim tonic, soda, lemonade, or ginger ale 200ml	£2.45
Coca-Cola or Diet Coke 200ml	£2.95
Still or sparkling water 750ml	£3.50

Champagne and sparkling wine

125ml 750ml

151 Prosecco di Conegliano Valdobbiadene Spumante, AA Bellenda, Italy 2013	£7.50	£38.50
101 Chapel Down Three Graces, Kent, England 2010	£10.00	£54.00
120 R de Ruinart NV	£12.00	£67.00

Portrait seasonal bellini £7.50

Seasonal fresh fruit purée and prosecco

Breakfast

Cereals

Homemade granola, Greek yoghurt, seasonal fruit compote	£6.00
Scottish porridge oats with honey or strawberry jam	£6.00

“Clarence Court” Eggs

Eggs Florentine (v)	£11.50
Eggs Royal	£12.50
Eggs Benedict	£12.50
Scrambled or poached eggs, slow roast tomatoes, sourdough toast (v)	£11.50
Scrambled or poached eggs, Severn & Wye smoked salmon, sourdough toast	£12.50
Scrambled or poached eggs, dry-cured bacon, sourdough toast	£12.50
Boiled eggs, Marmite soldiers	£8.50

Bakery

Sourdough toast, butter, preserves	£3.50
Brioche toast, butter, preserves	£3.50
Pain au chocolat, Pain au raisin, Croissant	£3.00



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Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.