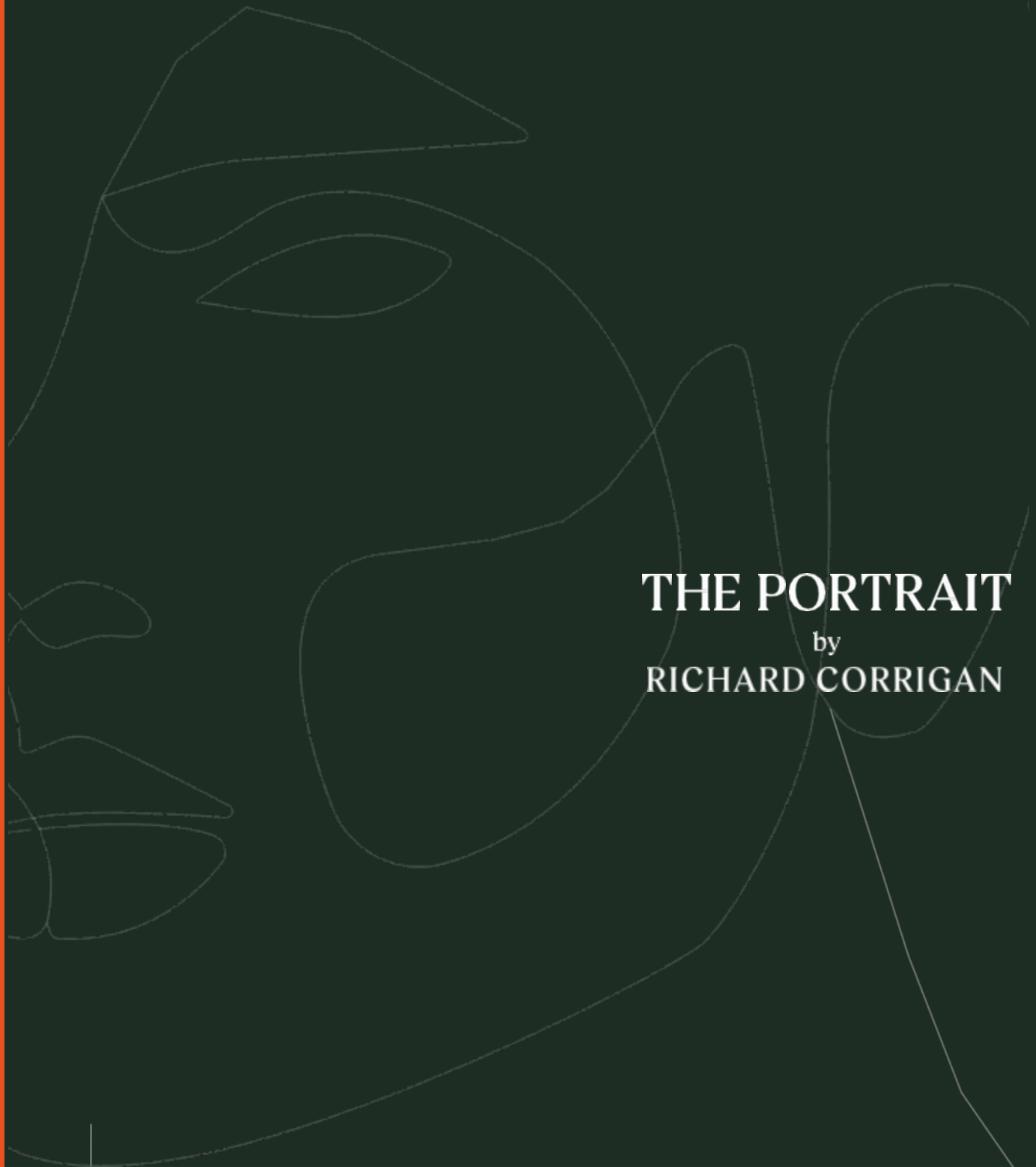
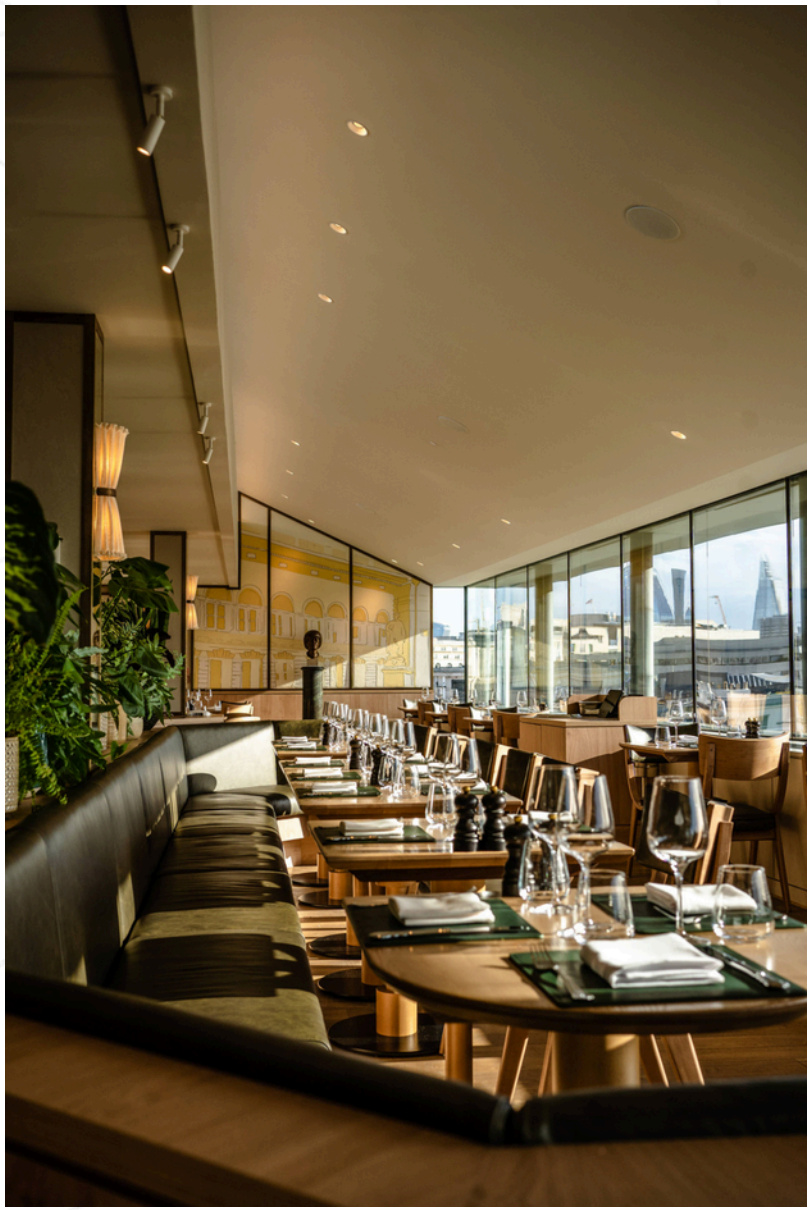


THE PORTRAIT

by

RICHARD CORRIGAN



The Portrait Restaurant by Richard Corrigan, set within the iconic National Portrait Gallery, pairs culinary excellence with a rich artistic heritage. Overlooking Trafalgar Square, it has been a celebrated dining destination for over 20 years.

Designed by Brady Williams, the dining room is a study in understated elegance—light-filled by day and warmly atmospheric by night. Clean lines, soft tones, and natural greenery create a refined yet welcoming space.

Art is integral to the experience, with curated photographic portraits from the National Portrait Gallery collection, link the restaurant to the gallery below.

Expansive panoramic windows frame ever-changing views of London, offering a truly memorable sense of place.

Now available for exclusive hire, The Portrait Restaurant transforms into a striking setting for unforgettable events.

Capacity

Group bookings are available for 10-40 guests

“Highly accomplished southern European food with a bit of bare Irish genius”

– The Times, Giles Coren



On The Menu

Classic
79

Beetroot, honey mustard dressing, orange, goat cheese mousse, almond

Pumpkin soup, pumpkin seed & parmesan cheese crumble, sage and crostini

Chicken liver crostini, raisin & pinenuts salad, balsamic vinaigrette.

-

Pan fried chicken breast, mashed potato, kale, orange compote, chicken lollipop, jus. Marinated Roasted cauliflower, hummus, tahini dressing, almond lovage pesto. Hake, savoy cabbage & mix beans soup, fish sauce.

-

Seasonal Pot Crème

Sorbet & Shortbread

Chef's Chocolate Selection

Signature
86

Smoked salmon, horseradish fennel salad, crème fraiche dressing, dill oil

Beetroot, honey mustard dressing, orange, goat cheese mousse, almond

-

Beef fillet, pomme anna and parsnips pure, black peppercorn

Celeriac steak, mushroom, vegan jus, hazelnut and parsley

-

Sorbet & Shortbread

Chef's Chocolate Selection

Prices listed are inclusive of VAT | A discretionary 15% service charge will be added to your bill
Dietary and allergy menus available on request







Photography by Vero J Photograpy

On The Menu

Elegant
86

Smoked salmon, horseradish fennel salad, crème fraiche dressing, dill oil

Beef carpaccio, honey mustard dressing, herbs salt

Pumpkin soup, pumpkin seed & parmesan cheese crumble, sage and ginger bread crostini

-

Beef wellington, mashed potato, cranberries beef jus

Salt baked Stone bass, mussel & samphire beurre Blanc, parsley

Celeriac steak, mushroom, vegan jus, hazelnut and parsley

-

Apple tart tatin, dark chocolate & cinnamon Ganache.

Pinenuts, Raisin bread and butter pudding, vanilla ice cream.

Sorbet of the week

Timeless
98

Smoked salmon, horseradish fennel salad, crème fraiche dressing, dill oil

Pumpkin soup, pumpkin seed & parmesan cheese crumble, sage & crostini

Jerusalem artichoke, Beaufort sabayon, marjoram, pickled onion

-

Beef fillet, pomme anna and parsnips pure, black peppercorn

Sole, wild mushroom, samphire, beurre Blanc and dill

Celeriac steak, mushroom, vegan jus, hazelnut and parsley.

-

Apple tart tatin, dark chocolate & cinnamon Ganache.

Chef's Chocolate Dessert

Sorbet of the week

Prices listed are inclusive of VAT | A discretionary 15% service charge will be added to your bill
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At The Bar

Allow The Portrait team to craft a bespoke and unforgettable drinks experience for your event. With a focus on seasonal ingredients, we create our own cordials, infusions and signature serves, ensuring every detail feels considered and distinctive.

Our expert team will guide you through every element of your drinks offering—from a thoughtful wine pairing to the perfect digestif—tailored seamlessly to your occasion.

Champagne

NV Searcys Selected Cuvée, Brut Champagne | 90
NV Searcys Selected Cuvée, Rosé Brut, Champagne | 110
NV Laurent Perrier Brut, Champagne | 130
NV Laurent Perrier Rose, Champagne | 190

Sparkling Wine

NV Prosecco Valdobbiadene, San Fermo Bellenda, Veneto, Italy | 50
NV Cremant de Loire Blanc, Gratien & Meyer, Loire, France | 65
NV Louis Pommery, Brut, Hampshire, England, UK | 100

0% Sparkling Wine

Dr.Fischer,Steinbock,Weingut,Germany | 45

Prices listed are inclusive of VAT | A discretionary 15% service charge will be added to your bill

White

2024 Picpoul De Pinet, Château De La Mirande, Languedoc, France | 40

2023 Sauvignon Blanc, Featherdrop, Marlborough, New Zealand | 45

2023 Albarino, Rías Baixas, Vinabade, Galicia, Spain | 55

2025 Riesling, Rieslingfreak No 33, Austalia | 55

2023 Bacchus, Horsmonden, Davenport Vineyard, East Sussex, England | 58

2023 Cortese, Gavi di Gavi La Meirana, Piedmont, Italy | 60

2024 Chablis, Domaine Jean-Marc Brocard, Burgundy, France | 70

2022 Chardonnay, Sieur D'Arques, Limoux, France | 80

Red

2022 Red Reserve, Alice Vieira De Sousa, Douro, Portugal | 42

2023 Montepulciano D’abruzzo Podere, Umani Ronchi, Abruzzo, Italy | 42

2021 Merlot, Savana, Western Cape, South Africa | 44

2020 Chianti Classico, Famiglia Los, Tuscany, Italy | 45

2021 Nero d’Avola, Dalfarras, Victoria, Australia | 49

2020 Pinot Noir, Wilson Vineyard The Crusher, California, USA | 60

2022 Malbec, Château Du Cèdre, Cahors, France | 70

2020 Grenache Shiraz, Nativo The Birds, Organic, Swartland, South Africa | 75

2017 Haut-Medoc, Château Cissac, Bordeaux, France | 80

2022 Pinot Noir, Xavier Monnot Clos de la Fussiere, Burgundy, France | 100

Rose

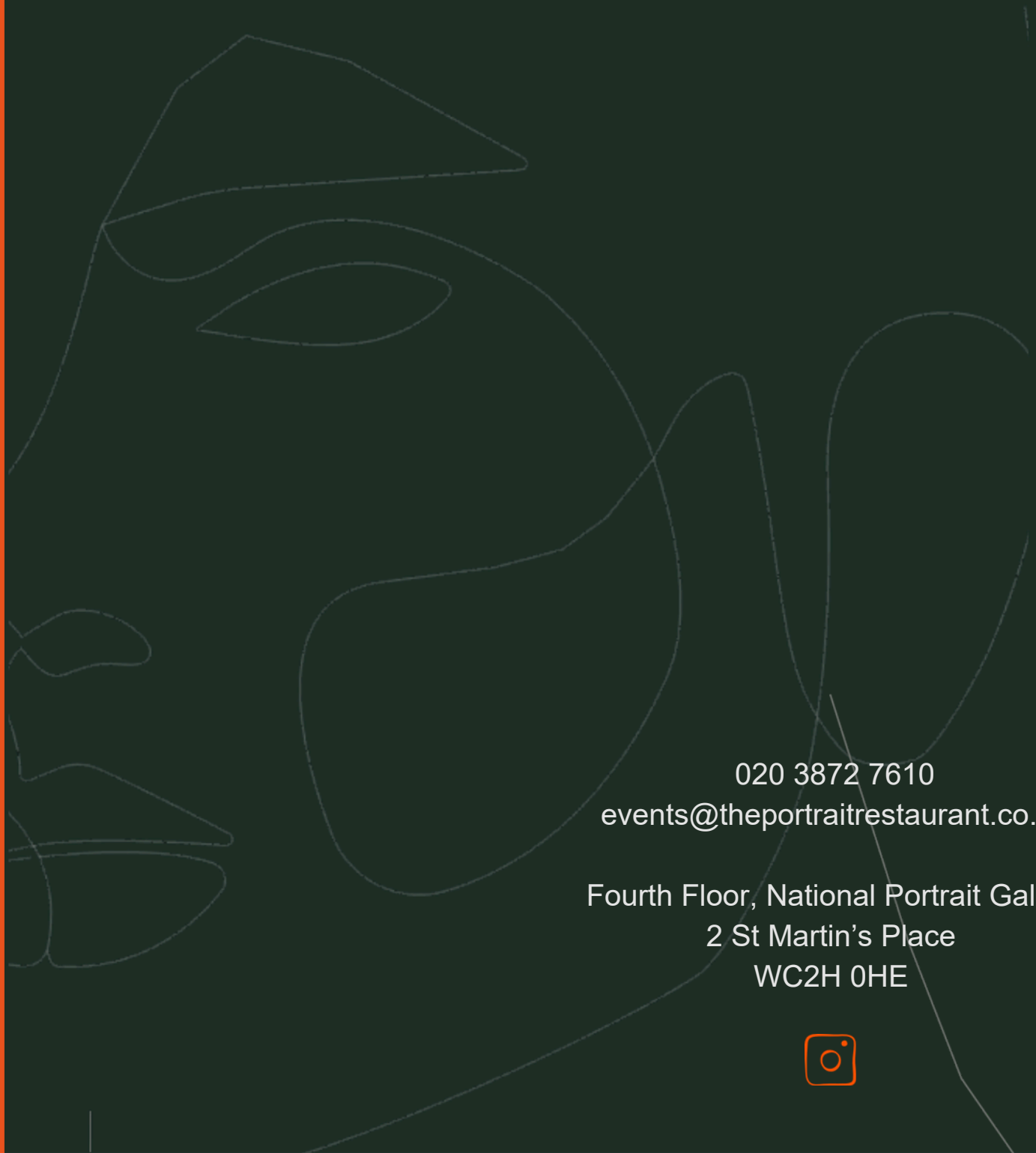
2023 Colline delle Rose, Sicily, Italy | 40

2024 Mas Fleurey, Cotes de Provence, France | 45

2024 Chateau d’Esclans, Whispering Angel, Cotes de Provence, France | 65

Can’t find what you’re looking for? Enquire with our team for our full wine list or corkage options

Prices listed are inclusive of VAT | A discretionary 15% service charge will be added to your bill



020 3872 7610
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