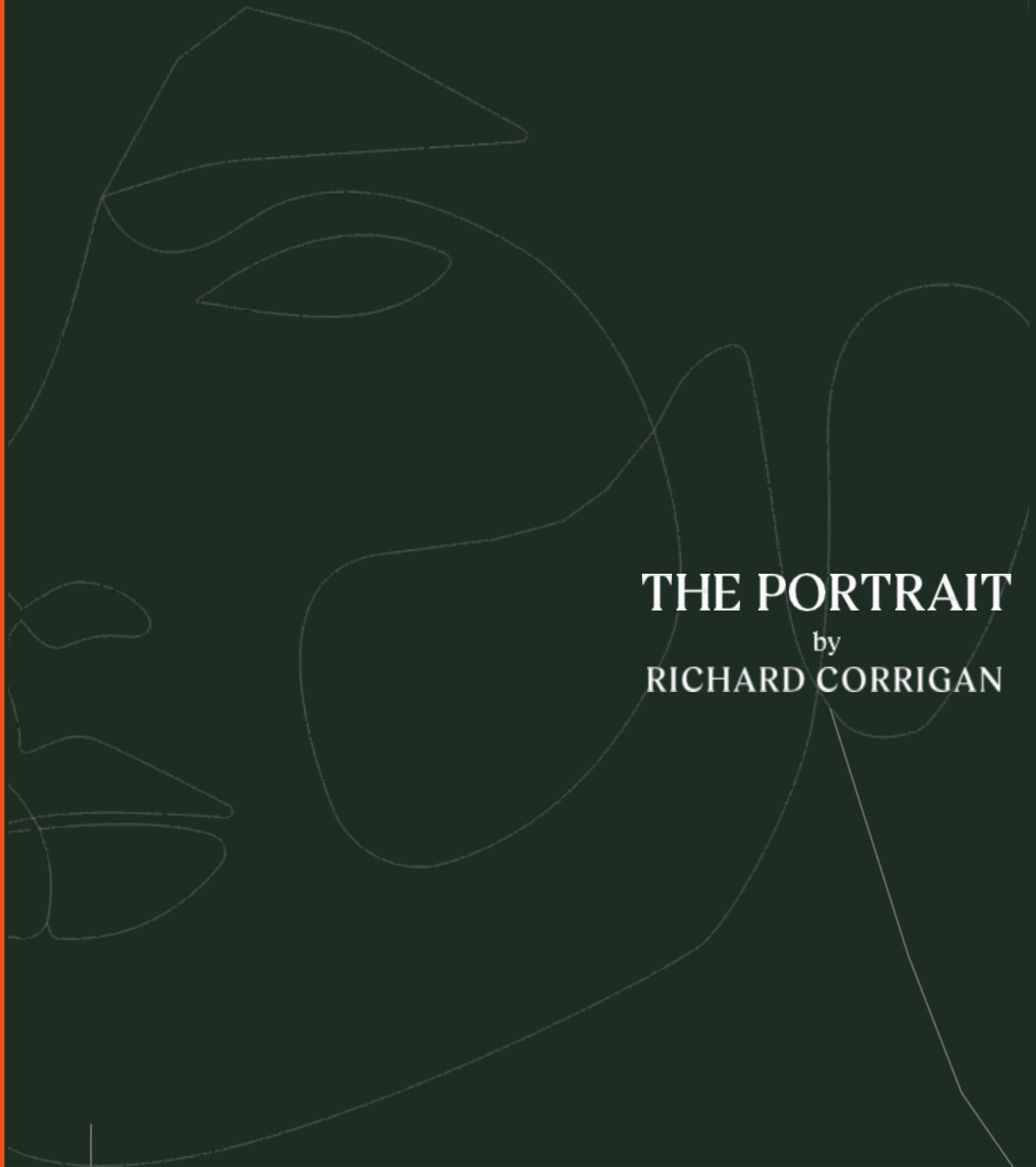
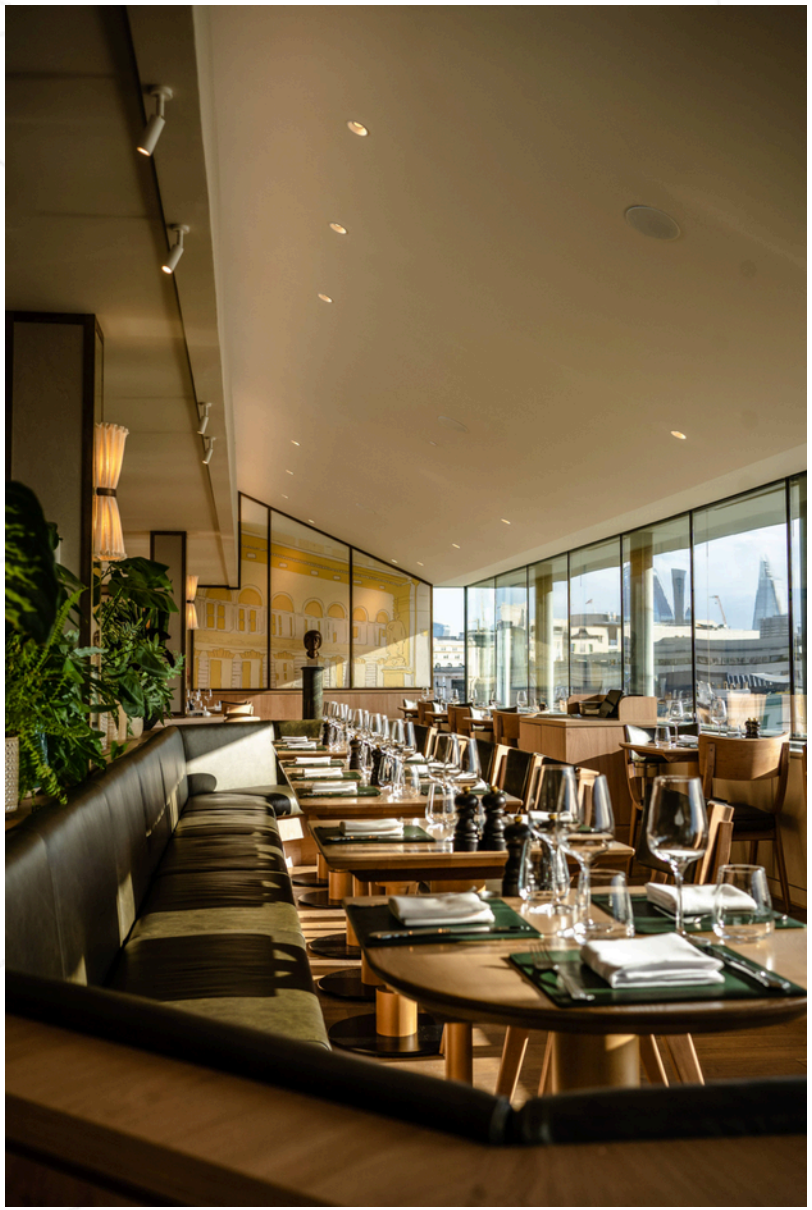


THE PORTRAIT

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.

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

Capacity

100 seated
150 standing

To Start

Single canapé | 6

Six canapés per person | 30

Meat

Whipped Chicken Livers on Toast, Aged Parmesan
Rare Beef Vol Au Vent, Creamed Horseradish & Sweet Mustard
Cumbrian Lamb & Wild Garlic Wellington
Suffolk Free Range Chicken Terrine, Quince Aioli
Free Range Pork Belly, Crushed Peas, Apple Salsa, Crackling Crumb

Fish

Tempura Prawn, Lime & Wasabi
Atlantic Prawn Cocktail Tart, Lemon Gel, Bronze Fennel
Salt Cod Croquette, Rouille, Seaweed Tartare
Cured Chalk Stream Trout, Dill Crème Fraiche, Pollen Dust
Smoked Haddock, Leek & Chive Tart

Vegetable

Caramelized Onions And Goats Cheese Tart. (V)
Pepper Tart, Sun Dried Tomato Pesto. (V)
Ploughman's Sourdough Toastie. (V)
Salt Baked Jersey Royals, Rosemary, Chives (VE)
Black Olive Pin Wheel, Caponata, Pinenuts (VE)

Sweet

Creme Patiserrie, Maraschino Cherries
Lemon Tart, Torched Meringue
Chocolate Mousse, Hazelnut Crumb
Apple Strudel, Cinammon



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



Bowl Food

Four bowls per person | 40
Additional bowls | 12

Meat

Beef Cheek, Olive Oil Mash, Beef Jus
Chicken Lollipop, Buttermilk Ranch Dressing, Bacon
Braised Beef Ragu Gnocchi, Parmesan

Fish

Breaded Cod, Crushed Peas, Tartare Sauce
Steamed Hake, Bean Stew, Fish Jus
Grilled Squid, Garlic, Chilli, Lemon

Vegetable

Pumpkin Tortelli, Butter, Crispy Sage
Roasted Celeriac, Mushroom, Hazelnut
Baby New Potatoes, Rose Harissa, Saffron Aioli

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



On The Menu

Classic
95

Bentley's Bread Basket, Cultured Butter

-

Beetroot, Goats Cheese Mousse, Orange, Honey Mustard
Pumpkin Soup, Parmesan Crumble, Sage, Crostini
Chicken Liver Crostini, Black Truffle, Raisin, Pinenut Salad

-

Chicken Supreme, Mashed Potato, Kale, Orange, Chicken Lollipop, Jus
Roast Cauliflower, Hummus, Tahini, Almond, Lovage Pesto
Hake, Savoy Cabbage, Bean Soup, Fish Sauce
served with a selection of seasonal sides to share

-

Classic Crème Brulee
Amalfi Lemon Sorbet, Candied Orange, Shortbread
Chocolate Fondant, Chantilly Creme, Honeycomb

Signature
105

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Horseradish, Fennel, Crème Fraiche, Dill Oil
Beetroot, Goats Cheese Mousse, Orange, Honey Mustard

-

Beef Fillet, Pomme Anna, Parsnip Puree, Peppercorn Sauce
Roast Celeriac, Wild Mushroom, Hazelnut, Black Truffle, Vegan Jus
served with a selection of seasonal sides to share

-

Amalfi Lemon Sorbet, Candied Orange, Shortbread
Chocolate Fondant, Chantilly Creme, Honeycomb

+ Sharing Cheese Course 10pp

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Dietary and allergy menus available on request







“Highly accomplished southern European food with a bit of bare Irish genius”
– The Times, Giles Coren

Photography by Vero J Photography

On The Menu

Elegant
110

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Horseradish, Fennel, Crème Fraiche, Dill Oil

Pumpkin Soup, Parmesan Crumble, Sage, Crostini

Jerusalem Artichoke, Beaufort Sabayon, Marjoram, Pickles

-

Roast Turkey, Potato & Parsley Puree, Pork & Sage Stuffing, Cranberry Jus

Lamb Cannon, Creamed Polenta, Sauteed Spinach

Stone Bass, Mussel & Samphire Beurre Blanc, Parsley

Celeriac, Wild Mushroom, Hazelnut, Black Truffle, Vegan Jus

served with a selection of seasonal sides to share

-

Apple Tart Tatin, Dark Chocolate & Cinnamon Ganache

Chocolate Fondant, Chantilly Creme, Honeycomb

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Timeless
120

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Horseradish, Fennel, Crème Fraiche, Dill Oil

Beef Carpaccio, Honey Mustard Dressing

Pumpkin Soup, Parmesan Crumble, Sage, Crostini

-

Roast Turkey, Potato & Parsley Puree, Pork & Sage Stuffing, Cranberry Jus

Beef Wellington, Olive Oil Mash, Cranberry, Beef Jus

Dover Sole, Wild Mushroom, Samphire, Beurre Blanc, Dill

Celeriac, Wild Mushroom, Hazelnut, Black Truffle, Vegan Jus

served with a selection of seasonal sides to share

-

Apple Tart Tatin, Dark Chocolate & Cinnamon Ganache

Amalfi Lemon Sorbet, Candied Orange, Shortbread

Creme Brulee

+ Sharing Cheese Course 10pp

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 statement welcome cocktails 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 | 115

0% Sparkling Wine

Dr.Fischer,Steinbock,Weingut,Germany | 45

White

NV Luminata White, Bodegas Gallegas, Galicia, Spain | 43

2023 Chardonnay, Marterey, Languedoc, France | 48

2023 Sauvignon Blanc, Featherdrop, Marlborough, New Zealand | 50

2025 Riesling, Rieslingfreak No 33, Australia | 55

2023 Albarino, Rías Baixas, Vinabade, Galicia, Spain | 58

2024 Cortese, Gavi di Gavi La Meirana, Piedmont, Italy | 60

2024 Chablis, Domaine Jean-Marc Brocard, Burgundy, France | 80

2023 Loureiro, Aphros, Vinho Verde, Branco, Portugal | 90

2018 Obaideh Merwah, Château Musar White, Bekaa Valley, Lebanon | 130

2022 Puligny-Montrachet, Les Charmes, Alain Chavy, Burgundy, France | 200

Red

2024 Montepulciano D'abruzzo Podere, Umani Ronchi, Abruzzo, Italy | 45

2022 Red Reserve, Alice Viera De Sousa, Douro, Portugal | 50

2021 Nero D'Avola, Dalfarras, Victoria, Australia | 53

2021 Pinot Noir, Wakefield, South Australia | 65

2022 Malbec, Château Du Cèdre, Cahors, France | 75

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

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

2016 Cabernet Franc, Luna Austral, Sintonia Biodynamic, Mendoza, Argentina | 185

2013 Chateau Grand - Puy - Lacoste Paulliac, Bordeaux, France | 240

2018 Brunello di Montalcino, Il Paradiso di Manfredi, Tuscany, Italy | 280

Rose

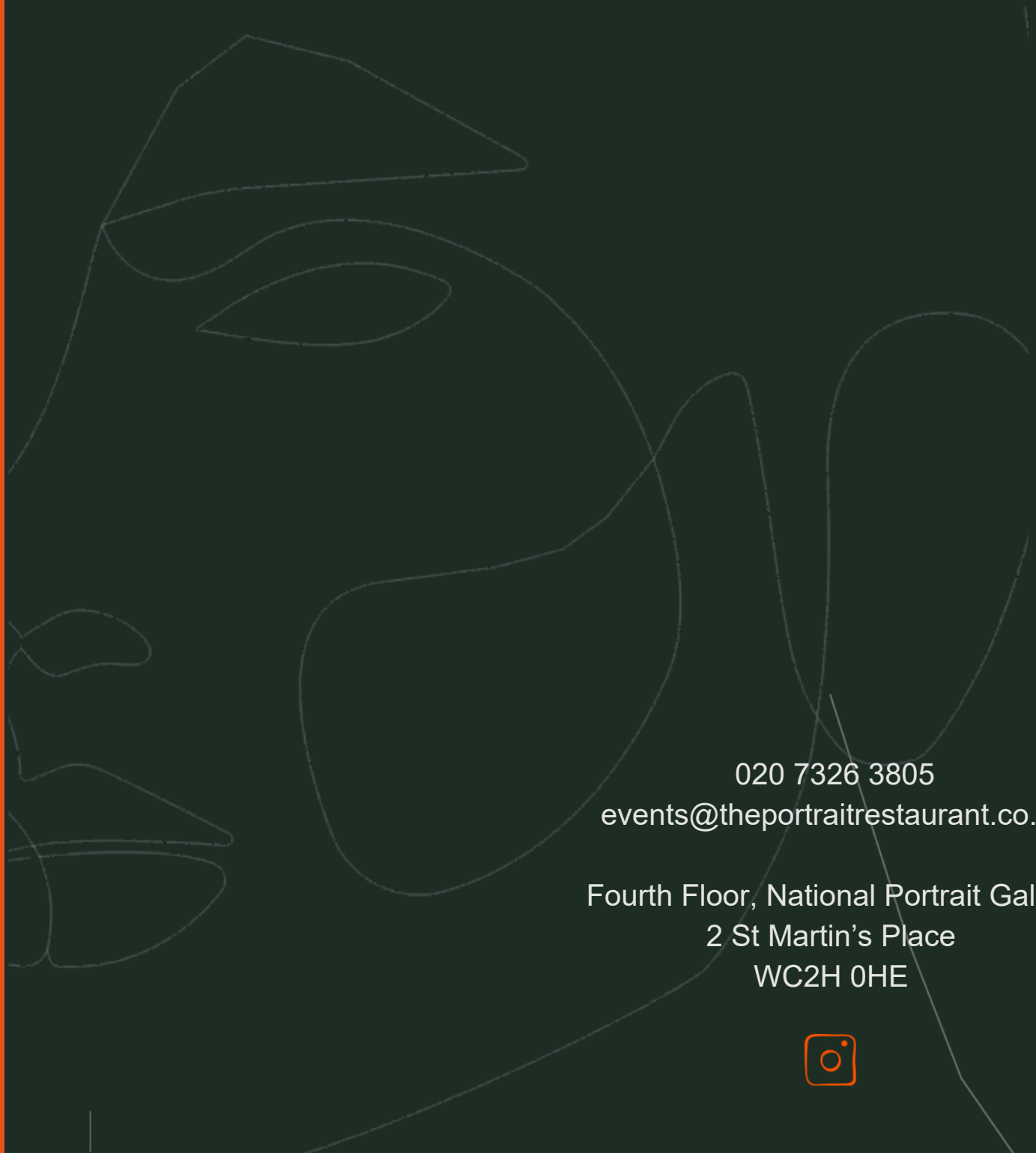
2023 Colline delle Rose, Sicily, Italy | 40

2025 Rioja Rosado, Hacienda Grimon, Spain | 50

2024 Chateau d'Esclans, Whispering Angel, Cotes de Provence, France | 68

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



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