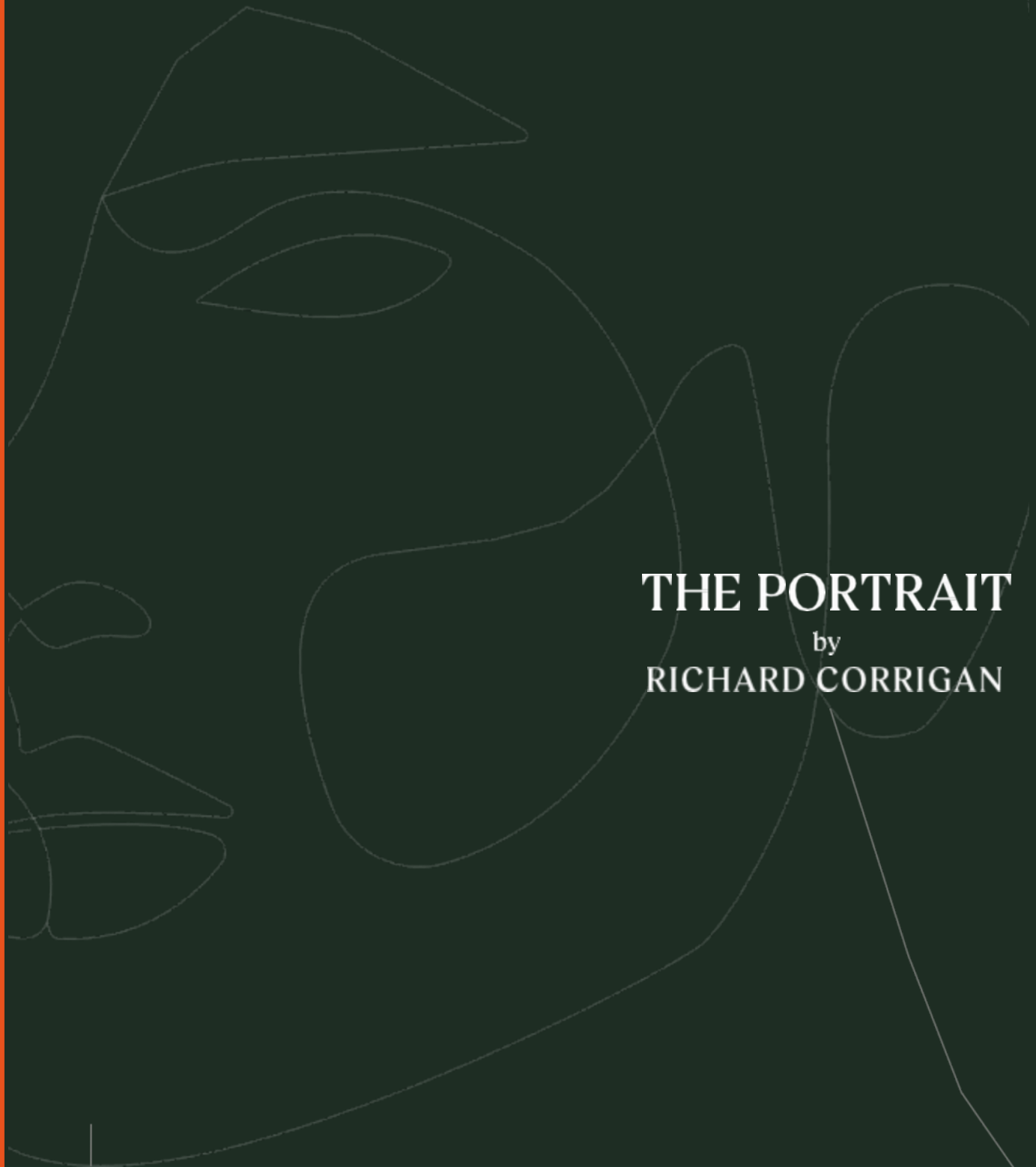
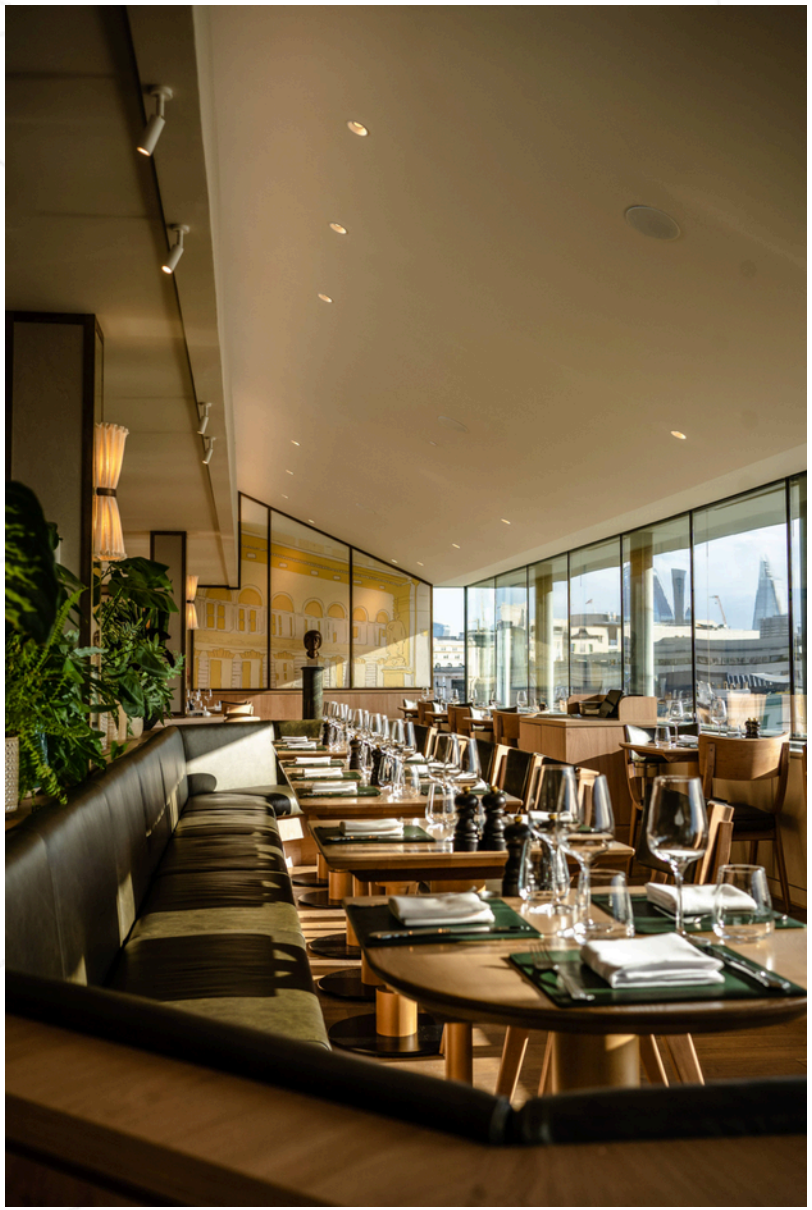


THE PORTRAIT

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

Smoked Salmon Rillette, Caper & Preserve Lemon
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 (V)
Black Olive Pin Wheel, Caponata, Pinenuts (VE)



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
Potato Terrine, Avruga Caviar, Crème Fraîche, Chives

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

– The Times, Giles Coren

On The Menu

Elegant
103.20

Bentley's Bread Basket, Cultured Butter

-

Chicken Liver Parfait, Raisin & Pinenut Salad,
Balsamic Vinaigrette.
Pumpkin Soup, Crostini
Smoked Salmon, Fennel, Horseradish

-

Monkfish Tail, Chilli, Ginger & Garlic, Pak Choi
Chicken Supreme, Mash, Wilted Spinach
Stuffed Pepper, Carnaroli Rice, Capers Passata
served with a selection of seasonal sides to share

-

Chocolate Fondant, Chantilly Creme, Honeycomb
Apple Tart Tatin, Vanilla Ice Cream
Lemon Sorbet, Candied Orange, Shortbread

Signature
103.20

Bentley's Bread Basket, Cultured Butter

-

Smoked Salmon, Fennel, Horseradish

-

Beef Fillet, Potato Crisp, Parsnip Puree,
Peppercorn Sauce
served with a selection of seasonal sides to share

-

Chocolate Fondant, Chantilly Creme,

Honeycomb

Timeless
117.60

Bentley's Bread Basket, Cultured Butter

-

Bitterleaf Salad, Parma Ham, Parmesan,
Anchovy & Walnut Dressing
Smoked Salmon, Fennel, Horseradish
Roast Jerusalem Artichokes, Comte Custard,
Pickles, Marjoram

-

Beef Fillet, Potato Crisp, Parsnip Puree,
Peppercorn Sauce
Dover Sole, Wild Mushroom, Sea Purslane
Ravioli, Ricotta, Pumpkin, Thyme Crumb
served with a selection of seasonal sides to share

-

Chocolate Fondant, Chantilly Creme,

Honeycomb
Creme Brulee
Lemon Sorbet, Candied Orange, Shortbread

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



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

2024 Sauvignon Blanc, Featherdrop, Marlborough, New Zealand | 50

2024 Assyrtiko, Kintonis Winery, Greece | 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

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 Winery, 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

Rose

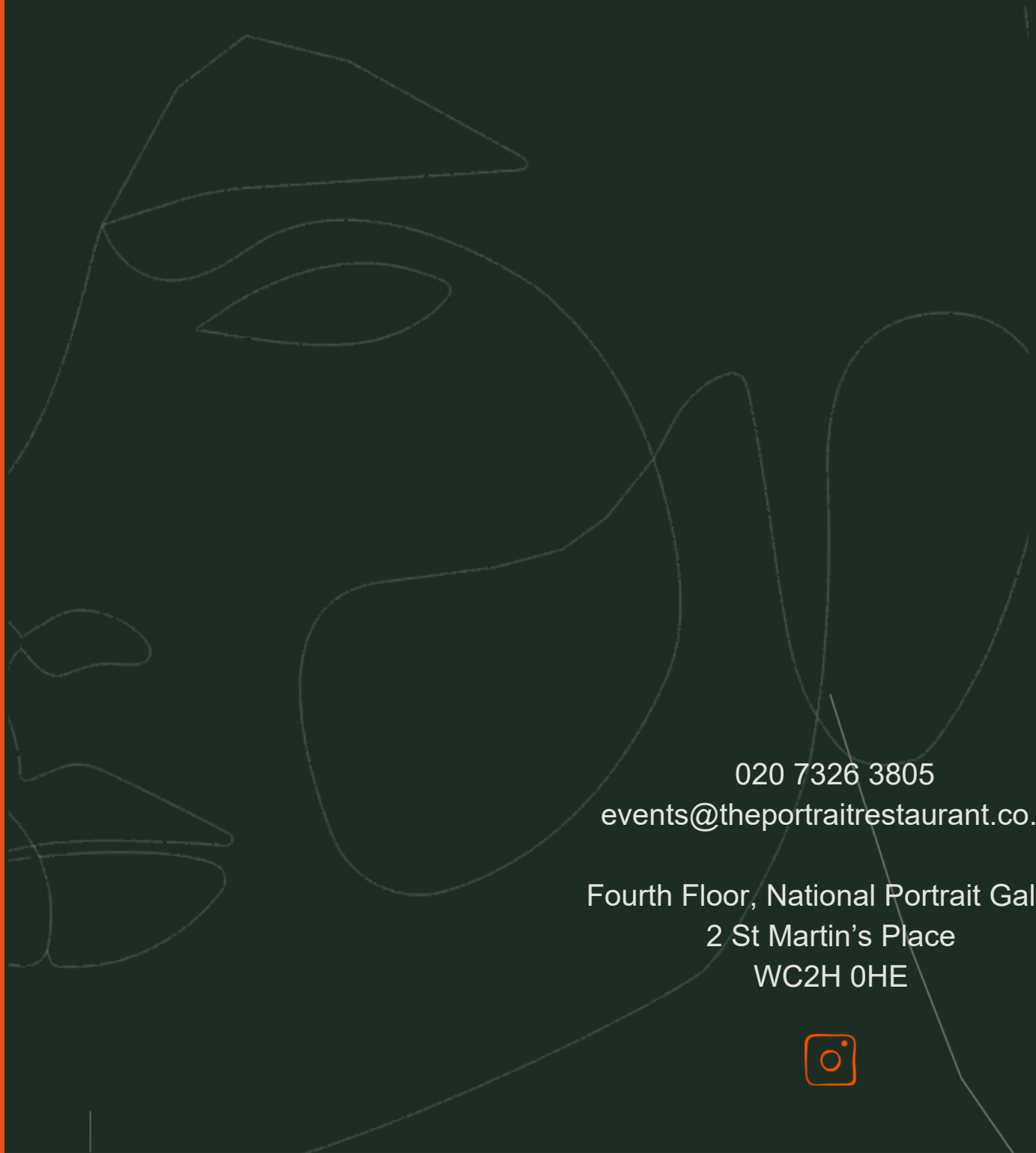
2023 Colline delle Rose, Sicily, Italy | 40

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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