

PICTURE

Aperitifs

'Big Smoke' Bloody Mary £9.5

Lady Cavendish (Williams Chase gin, red fruit tea, Prosecco, lavender) £9

House ginger beer £4

House lemonade with juniper and vanilla £4

Fresh watermelon and mint lemonade £4

Gordal olives £4

Six course summer menu £39

Menu to be taken by the whole table

Gazpacho

Warm salad of tenderstem broccoli, blood nectarine, hazelnuts, aged vinegar

Pork cheek, pickled carrot, watermelon, bbq sauce

Sea bream fillet, courgette, fennel, lemon and marjoram crumb

28 day aged beef, white onion, young beetroot and spinach

Chocolate mousse, Tulameen raspberries, oatmeal biscuit

(Cheese from La Fromagerie available as an extra course - £4 supplement)

A vegetarian six course menu is also available.

A la carte menu

We recommend choosing one dish from each section

Beef Bites £1 each

Gazpacho shot £1.5

Additional bread £1.5

Vegetable

Ravioli of Italian greens, ricotta and basil £8

Warm salad of tenderstem broccoli, blood nectarine, hazelnuts, aged vinegar £8

Slow roast tomato, Greek herbs, barrel aged feta £7

Fish

Cod, gem lettuce, peas, orzo pasta and lemon thyme £10

Hake brandade, Provençal vegetables, smoked olives, sourdough toast £8

Sea bream fillet, courgette, fennel, lemon and marjoram crumb £10

Pickled Cornish mackerel, mustard seed cream, cucumber, dill £9

Meat

28 day aged beef, white onion, young beetroot and spinach £12

Free range chicken, Portobello mushroom, roast carrot, sweetcorn £11

Pork cheek, pickled carrot, watermelon, bbq sauce £10

Chips £3.5

Please inform us of any dietary requirements when ordering.

Dessert

Almond cake, English blackberries, frozen yoghurt £6

Vanilla and mascarpone cream, crushed apricot, gingerbread £6

Chocolate mousse, Tulameen raspberries, oatmeal biscuit £6

Waterloo, Keen's Cheddar and Beauvale, spiced fruit chutney and oatcakes £8

(Cheese from La Fromagerie, Marylebone)

Digestif Cocktails

Cazcabel Espresso Martini £9.5

(Sacred vodka, Cazcabel coffee tequila, Kahlua, vanilla, espresso)

'South – West Sazerac' £9.5

(Shipwreck cider brandy, Cornish pastis, bitters)

Sweet Sherry

'Mira la Mar' Pedro Ximenez £8.50/£30 (375ml)

'Mira la Mar' Moscatel £7/£26 (375ml)

Port

Fonseca 10 year aged Tawny £9.50/£48 (500ml)

Croft LBV 2008 £7/£48

Sweet Wine

Château Cameron, Sauternes (France, 2010, 14%) £8/£49

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