

# POMONA'S

## A LA CARTE MENU

### SNACKS FROM THE BAR

£3 each

House Bread (n)  
Mixed Olives (vg) (df) (gf)  
Soused Anchovies, Crisp Sage (df) (gf)  
Toressmo  
House Crisps, Voatsiperifery Pepper, Maldon Salt (vg) (df)  
Moutabal, Watermelon, Poppadum  
Roasted Marcona Almonds (n) (gf) (df)

### TO SHARE (SMALL PLATES)

£6 each

Crisp Duck, Cucumber, Spring Onion, Plum Sauce, Sesame Seeds (n)  
Vietnamese Rolls, Dipping Sauces (n) (df)  
Ceviche, Carta di Musica (df)  
Onion Squash & Gruyere Arancini  
Crisp Squid, Romesco (n)  
Auvergne Mountain Ham Croquettes

### SIDES

£3 each

Root Vegetables  
Seasonal Veg  
House Fries  
Green Salad

### WOOD & CHARCOAL

£15 each

Chicken, Split Red Lentils, Spinach, Pakora, Raita, Flatbread (gf) (df)  
Welsh Lamb Rump, Garden Peas, Pea Shoots, Goat Curd, Mint Jus  
Pomona's Burger, House Fries  
Madagascar Prawns, Lemon, Chili, Parsley, Butter (gf)  
Hot Smoked Salmon, Pak Choi, Wild Rice, Broccoli, Miso (df)  
Beef Short Ribs, House Slaw  
Iberico Pork Pluma, Braised Fennel, Salsa Verde (df) (gf)  
Dry Aged Sirloin, Wild Mushrooms, Horseradish Shoots, Spinach, Béarnaise (add £3) (gf)  
Meat of the day (Please ask your server)  
Fish of the day (Please ask your server)

### HEALTHY & LIGHT

£12 each

Soup of the day (£4) (gf)  
Quinoa, Cucumber, Peas, Labneh, Pomegranate, Herbs (gf) (df) (vg)  
Jerusalem Artichoke, Spinach, Sun Blushed Tomato, Pine Nuts (n) (gf) (df)  
Indonesian Monkfish Curry, Rice, Toasted Cashew Nuts (n) (gf) (df)  
Butternut Squash, Cavolo Nero, Cottage Cheese, Almonds (n) (gf)  
Textures of Beetroot, Baby Kale, Goat Curd, Hazlenuts (n) (gf)

(n)=nuts (gf)=gluten free (df)=dairy free (vg)=vegan

Allergens: Dishes may contain traces of nuts. For further information regarding any of the ingredients in the dishes, please ask your server.  
We aspire to give excellent service and a discretionary 12.5% service charge will be added to all tables 100% of which is retained by our staff.