

POMONA'S

Weekend Brunch Menu

Saturday and Sunday, 9am-5pm

CAFFEINE & KICKS

Bloody Mary Vodka, Tomato, House Spice Mix	10	SINGLE ORIGIN 100% ARABICA COFFEE Cappuccino/Latte/Flat White/Americano	3.5
Bananaberry & Amaretto Milkshake	7	TRACEABLE SINGLE ORIGIN TEAS English Breakfast/Earl Grey/Jasmine/Green Wild Thyme & Honey	3.5
Bellini Sloe & Mint, Clementine & Rosemary, Pear & Cardamom or Cherry & Chocolate			11

BRUNCH

Porridge, Acai Berries (gf)	4.5
Scotch Pancakes, Whipped Mascarpone, Berries	4
Organic Natural Greek Yoghurt, Granola, Strawberries, Honey (n)	5
French Toast, Maple Syrup, Bacon	6
Toast & Jam	3

EGG DISHES

Smashed Avocado, Sourdough Toast, Chili Flakes, Poached Eggs	10 each
Hot Smoked Salmon, Sourdough Toast, Scrambled Eggs	
Wild Mushrooms on Toast, Poached Eggs	
Shakshuka (df)	

ADD ONS

Crispy Bacon /Sausages/Mushroom/Eggs/Tomatoes/Avocado/Black Pudding	3 each
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SIDES

Root Vegetables/Green Salad/Seasonal Greens/House Fries	3 each
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PRESSED & BLENDED

6 each

Green Smoothie Apple, Cucumber, Spinach	Chia Fix Chia Seeds, Coconut Yoghurt, Pineapple
Red Smoothie Pomegranate, Berries, Pineapple	Goji Green Goji Berries, Radish Greens, Apple
Express Kale Kale, Almond Milk, Mango, Honey	Party Chard Chard, Apple, Peach, Strawberry

WOOD & CHARCOAL

15 each

Kedgerie (gf)
Welsh Lamb Rump, Garden Peas, Pea Shoots, Goat Curd, Mint Jus
Pomona's Burger, House Fries
Madagascan Prawns, Lemon, Chili, Parsley, Butter (gf)
Beef Short Ribs, House Slaw
Chicken Caesar Salad
Iberico Pork Pluma, Braised Fennel, Salsa Verde (df)(gf)
Dry Aged Sirloin, Wild Mushrooms, Spinach, Béarnaise (gf)

LIGHT & HEALTHY

12 each

Quinoa, Cucumber, Peas, Labneh, Pomegranate, Herbs (df) (gf) (vg)
Indonesian Monkfish Curry, Rice, Toasted Cashew Nuts (n)
Butternut Squash, Cavolo Nero, Cottage Cheese, Toasted Almond Flakes (n) (gf)
Beetroot Salad (gf)
Jerusalem Artichoke, Spinach, Sun Blushed Tomatoes, Pine Nuts (n) (gf) (df)

(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, a discretionary 12.5% service charge will be added to all tables, 100% of which is retained by our staff.