

POMONA'S

DINNER

Small Plates

- Searched King Scallops, Sweetcorn, Bacon (gf) 14
- Roasted Heritage Carrots, Orange, Chervil, Hazelnuts, Harissa (v)(gf)(pb) 10
- Fallow Carpaccio, Truffle, Pickled Roots, Pecorino, Sourdough 14
- Yellowfin Crudo, Ponzu, Burnt Scallion, puffed Wasabi rice 12
- Crispy Octopus, Hazelnut Molé, Fennel, Mint, Granny Smith (n) 12

Charred and Smoked

All steaks and burgers are cooked in our wood-fired Bertha oven to add intense heat and smokiness; Steaks are served with Fries, Béarnaise, Watercress and Crispy Shallots

- Tomahawk (1.2-1.6kg for 2 people) 75
- Ribeye (200g) 28
- Fillet (200g) 32

Burgers

Burgers are served on Brioche with Tomato, Pickles & Lettuce with fries

- House Blend Patty, Smoked Cheese, Bacon 17
- Yorkshire Wagyu Patty, Truffle Mayo, Smoked Cheese 21

Large Plates

- Ox Cheek, Celeriac, Smoked Apple, King Oyster Mushroom, Truffle, Lardo, Beer Sauce 22
- Pumpkin, Lentil Dhal, Charred Onions, Tandoori Cauliflower(v)(pb)(gf) 19
- Spiced Guinea, Smoked Aubergine, Dates, Fregola 22
- Duck Tagine, Cous Cous, Golden Raisins, Chamomile, Ras al Hanout, Rose 24

Sides

- Sweet Potato/Skin on Fries 4
- Seasonal Vegetable/Roasted Roots 4
- Harissa/Truffle Mayo 2
- Peppercorn Sauce 3

(pb)=plant based (v)=vegetarian (gf)=gluten free (n)=contains nuts (df)=dairy free
A discretionary 12.5% service charge will be added to all tables, 100% of which is retained by our staff.

We only use Clarence Court Eggs and work with British Artisan producers and farmers to enable us to utilise the best produce.