

# POMONA'S

## TO FINISH

Valhrona Chocolate Fondant, Caramelised Banana, Rum & Raisin Ice cream 7

*Wine pairing - Moscatel 5*

Olive Oil, Orange & Polenta cake, Orange Gel, Crisp, Yoghurt Sorbet 7

*Wine pairing - Late Harvest Reisling 7.5*

Coconut & Lime Pannacotta, Charred Pineapple, Sorbet, Coconut(v)(pb) 7

*Wine pairing - Coteaux Du Layon 4.8*

Selection of British Cheeses, Biscuits, Grapes, Chutney 10

*Wine pairing - David Bruce Chardonnay 15*

## Children's Pudding

(Under 12 years old)

Scoop of Ice Cream 2

Mini Sticky Toffee Pudding Sundae, Vanilla Ice Cream 3.5

## Digestif

Bounty - Bounty Chocolate washed Rum & Coconut Yoghurt 10

Salted Caramel Espresso Martini - Sipsmith Vodka, FAIRCoffee Liqueur,  
Espresso, Homemade Salted Caramel 12

## Tea and Coffee

All 3.5

Single Origin 100% Arabica Coffee

Cappuccino / Latte / Flat White / Americano

*Almond, Oat and Soya Milk Alternatives*

Traceable Single Origin Teas:

English Breakfast / Earl Grey / Jasmine / Green

Fresh Mint / Wild Thyme & Honey

(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.