

# POMONA'S

## DINNER

In House Focaccia/Marinated Olives/Nuts 3

### Small Plates

Seared 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

### Burgers and Steaks

Burgers are all served on toasted Brioche with sliced Tomato, Baby Gem Lettuce,  
House Pickles

All Burgers can be served on gluten free brioche

House Blend Patty, Smoked Cheese, Bacon 17  
Chicken (Creedy Carver) Burger, Kimchi, Sriracha Mayonnaise, Asian Pear Slaw 18  
220g Wagyu Burger (Yorkshire), Black Truffle Mayonnaise, Oaked Smoked Cheddar 21

Steaks are served with Fries, Peppercorn or Herb Butter, Watercress and Crispy Shallots (gf)

Creedy Carver (Devon) Chicken Supreme 17  
225g Rib eye (Suffolk), 28  
Tomahawk (1.2-1.6kg for 2 people) (Suffolk) 75

### 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 Green Leaves 5  
Harissa/Truffle Mayo 2

### Special Board:

Please ask your server for our daily specials

(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.