

POMONA'S

À LA CARTE

Snacks:

- Bertha grilled Colchester oysters 2.5 each
- Home smoked almonds 3.5
- Sourdough, marmite butter 3.5
- Honey and truffle gougères 5
- Wild salmon tartar, citrus, coriander, tapioca cracker 6

From the earth:

- Chicory, charred nectarine, fennel, walnut, honey 7.5
- Sprouting broccoli, soy, chilli, cashew 7
- Roasted cauliflower, date, almond, tarragon 9
- Wye Valley asparagus, pickled mushroom, truffle emulsion, pea shoot, Berkswell, pine 10
- Smoked potato foam, yolk, watercress, Summer truffle 11

From the land:

- Ham hock and pig head terrine, pease pudding, pickles, nasturtium 9
- Veal tartar, pickled fennel, garden herbs, sourdough 14
- Hay roasted Norfolk Black Leg Chicken, grilled Hispi cabbage, treacle cured bacon, anchovy, Lord of the Hundreds 18
- Udale salt cured duck breast, jasmin raisin, turnip, apricot 22
- Swaledale lamb rump, spring onion, wild garlic, English pea, morel 26

From the sea:

- Smiths smokery eel, Isle of Wight tomato, aubergine, tarragon 13
- Soy marinated tuna loin, avocado, charred cucumber, trout roe 15
- Dressed Dorset crab meat, brown crab mousse, watermelon, confit yolk 16
- Roast halibut, Jerusalem artichoke, pickled grape, almond, chervil, fennel broth 22
- Chargrilled monkfish, corn, braised oxtail, smoked paprika 22

Sides:

- Hand cut triple cooked chips with whipped hollandaise 4/ Sweet Potato Fries 4
- Seasonal market Salad 4
- Smashed avocado, chilli, lime, coriander 4.5

Dessert:

- Rhubarb soufflé, ginger crumble, elderflower sorbet 7
- Valrhona chocolate fondant, roasted banana, peanut butter ice cream 7
- Rosemary panna cotta, peach, almond, raspberry 7.5
- Champagne poached strawberries, white chocolate crémeux, meringue, lime sorbet, mint 8.5
- Selection of British cheese, semi dried grapes, fig chutney, celery, crackers 10

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.