

POMONA'S

by Ruth Hansom

From the earth

Chicory, charred nectarine, fennel, walnut, honey 7.5
Sprouting broccoli, soy, chilli, cashew 7
Roasted cauliflower, date, almond, tarragon 9
Smoked potato foam, yolk, watercress, Summer truffle 11
Beetroot ceviche, horseradish, smoked almond, sour plum 10

From the land

Ham hock and pig head terrine, pease pudding, pickles, nasturtium 9
Veal tartar, pickled fennel, garden herbs, sourdough crisp 14
Hay roasted Norfolk Chicken, grilled Hispi cabbage, treacle cured bacon, anchovy,
Lord of the Hundreds 18
Udale salt cured duck breast, jasmine raisin, turnip, apricot 22
Cardamon, coffee & maple cured Bavette, bacon potato puree, courgette, heritage carrot 21
Swaledale lamb rump, pumpkin terrine, pickled mushroom, mint, allium 26

From the sea

Smiths smokery eel, Isle of Wight tomato, aubergine, tarragon, hazelnut 13
Soy marinated tuna loin, avocado, charred cucumber, trout roe 15/24
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

Homemade Sourdough, marmite butter 3.5
Hand cut triple cooked chips with whipped hollandaise 4/ Sweet Potato Fries 4
Seasonal market Salad 4/ Smashed avocado, chilli, lime, coriander 4.5

To Finish

Valrhona chocolate marquise, banana, salted caramel, hazelnut 8
Rosemary panna cotta, peach, almond, raspberry 7.5
Gooseberry soufflé, ginger crumble, elderflower sorbet 8
Champagne poached strawberries, white chocolate crèmeux, 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.