

# POMONA'S

*by Ruth Hansom*

## From the earth

Braised chicory, parsnip, lovage, jasmin raisin 8  
Watercress and egg yolk ravioli, artichoke crisp, morel 13  
Cauliflower mousse, date, almond, tarragon 9  
Swede, shallot, berkswell, thyme, nettle 12  
Hispi cabbage, bacon, anchovy, Lord of the Hundreds 9  
Celeriac, Shimeji, leeks, truffle 12

## From the sea

Roast scallop, apple, hazelnut, celeriac, verjus 15  
Marinated sea bass, buckwheat, yuzu, cucumber 10  
Red mullet, spiced carrot, fennel, courgette 16  
Halibut, Jerusalem artichoke, pickled grape, almond, fennel broth 22  
Salmon, sea vegetable, potato juice, charred cucumber, caviar, lemon 18

## From the land

Coffee and cardamom bavette, heritage carrot 23  
Chicken liver, port, ginger, pineapple, yoghurt 11  
Pork cheek, parsnip, pickled pear, stilton 16  
Veal tartar, pickled fennel, garden herbs, sourdough crisp 14  
Udale salt cured duck breast, salsify, orange, walnut 22  
Add pan fried duck liver 4

## Sides

Homemade Sourdough, marmite butter 3.5  
Hand cut triple cooked chips with whipped hollandaise 4  
Seasonal market Salad 4 / Tenderstem broccoli, pine nuts, berkswell 6

## To Finish

Chocolate tart, banana, peanut 8  
Rhubarb, stem ginger, vanilla 7.5  
Apple soufflé crumble, ginger, cinnamon 8  
Orange curd, sable, meringue 7.5  
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.