

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
Wye Valley asparagus, pickled mushroom, truffle emulsion, pea shoot, Berkswell, pine 12.5

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 15/24
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

Wood & charcoal:

250g Bavette steak 13.5
250g Sirloin steak 22.5
250g Rib Eye steak 23.5
Béarnaise 2.50, Garlic & herb butter 2.50, Peppercorn sauce 2.50

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

Dessert:

Valrhona chocolate fondant, roasted banana, peanut butter ice cream 7
Rosemary panna cotta, peach, almond, raspberry 7.5
Rhubarb soufflé, ginger crumble, elderflower sorbet 8
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.