

POMONA'S

by Ruth Hanson

TO FINISH

Valrhona chocolate marquise 8
Banana, salted caramel, hazelnut
Wine pairing – Moscatel 5

Rosemary panna cotta 7.5
Peach, almond, raspberry
Wine pairing – Late Harvest Riesling 7.5

Gooseberry soufflé 8
Ginger crumble, homemade elderflower sorbet
Wine pairing – Tokaji 5 Puttonyos 11

Champagne poached strawberries 8.5
White chocolate crèmeux, meringue, homemade lime sorbet, mint
Wine pairing – Nyetimber Brut Rosé 14

Selection of British cheese 10
Semi dried grapes, fig chutney, celery, crackers
Wine pairing - David Bruce Chardonnay 11

DIGESTIF

Salted Caramel Espresso Martini 12
Vodka, coffee liqueur, salted caramel syrup, espresso

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.