

POMONA'S

by Ruth Hanson

TO FINISH

Chocolate tart 8

Banana, peanut

Wine pairing – Moscatel 5

Rhubarb 7.5

Stem ginger, vanilla

Wine pairing – Late Harvest Riesling 7.5

Apple soufflé crumble 8

Ginger, cinnamon

Wine pairing – Sauternes 6.5

Orange curd 8.5

Sable, meringue

Wine pairing – Tokaji 11

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.