

POMONA'S

by Ruth Hanson

VEGETARIAN SHARING TASTING MENU

Menu £55 per person

Wine flight £50 per person

Apéritif

Nyetimber Classic Cuvee, Sussex (125ml)

Honey and truffle gougères

Nori cracker

Sourdough, marmite butter

Grillo "RegieterreMusita", Sicily, 2017 (125ml)

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Chicory

Charred nectarine, fennel, walnut, honey

Beetroot ceviche

Horseradish, smoked almond, sour plum

Smoked potato foam

Yolk, watercress, Summer truffle

Albarino, Noelia Bebelia, Rias Baxas, Galicia, 2016 (125ml)

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Roasted cauliflower

Date, almond, tarragon

Mint gnocchi

Pumpkin terrine, pickled mushroom, mint, alliumn

Sprouting broccoli

Soy, chilli, cashew

Pinot Noir, David Bruce, Sonoma County, 2015 (125ml)

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Champagne poached strawberries

Valrhona chocolate marquise

Tokaji 5 Puttonyos, Chateau Pajzos, 2013 (75ml)

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.