

POMONA'S

by Ruth Hanson

VEGETARIAN SHARING TASTING MENU

Menu £60 per person

Honey and truffle gougères
Nori cracker
Sourdough, marmite butter

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Cauliflower mousse

Date, almond, tarragon

Celeriac

Shimeji, leeks, truffle

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Hispi Cabagge

Corn, Lord of the Hundreds

Watercress and egg yolk ravioli

Artichoke crisp, morel

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Braised chicory

Parsnip, lovage, jasmín raisin

Swede

Shallot, berkswell, thyme, nettle

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Rhubarb

Chocolate tart

Wine pairing £42.50

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.