

POMONA'S

by Ruth Hansom

BRUNCH

Scottish giant oat porridge, banana, toasted almond, honey 6

Filled all butter croissant, roasted peach, rosemary cream, raspberry 6

Granola, vanilla mascarpone, toasted coconut, jumbo raisins 6.5

Cinnamon, brioche egg bread, mascarpone, spiced pineapple 7

Grasmere pork sausage, giant baked beans 10

Buttermilk pancakes, maple syrup, smoked Dingley Dell bacon OR summer
berries 10/13 (both)

Add vanilla mascarpone 1

Wild mushroom fricassée, poached eggs, toasted sourdough 11.5

Smashed avocado, chilli, garden herbs, poached eggs, toasted sourdough 12

Baked squash, eggs, chorizo and kale 13

Eggs florentine 11 / benedict 12 / royale 14

Smoked salmon, scrambled eggs, homemade soda bread 14

Lamb shoulder ragu on sourdough, Isle of Wight tomatoes, smoked
aubergine, basil 15

ADD ONS:

Toasted sourdough 2/English Muffin 2/ Feta 3/

Crispy Bacon/Sausages/Mushroom/Eggs/Tomatoes/ Sliced avocado/Smoked
salmon 4 each

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.