

POMONA'S

by Ruth Hanson

DESSERT

Valrhona chocolate fondant 7
Roasted banana, peanut butter ice cream
Wine pairing - Moscatel 5

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

Rhubarb 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

TEA & COFFEE

All £3.50

Single Origin 100% arabica
Capucino/Latte/Flat white/Americano
Almond, Oat and Soya Milk Alternatives

Traceable Single Origin Teas:

English Breakfast/ Earl grey/ Jasmine/ Green/ Fresh Mint /Wild Thyme &Honey

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.