

POMONA'S

by Ruth Hansom

SHARING TASTING MENU

Menu £55 per person

Wine flight £50 per person

Apéritif

Nyetimber Classic Cuvee, Sussex (125ml)

Honey and truffle gougères

Wild salmon tartar

Citrus, coriander, tapioca cracker

Sourdough, marmite butter

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



Soy marinated tuna loin

Avocado, charred cucumber, trout roe

Veal tartar

Pickled fennel, garden herbs, sourdough

Smoked potato foam

Yolk, watercress, Summer truffle

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



Roast halibut

Jerusalem artichoke, pickled grape, almond, chervil, fennel broth

Udale salt cured duck breast

jasmin raisin, turnip, apricot

Sprouting broccoli

Soy, chilli, cashew

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



Champagne poached strawberries

White chocolate crèmeux, meringue, lime sorbet, mint

Valrhona chocolate fondant

Roasted banana, peanut butter ice cream

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.