

POMONA'S

by Ruth Hansom

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

Avocado, Citrus, Coriander

Sourdough, marmite butter

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



Chicory

Charred nectarine, fennel, walnut, honey

Wye Valley asparagus

Pickled mushroom, truffle emulsion, pea, shoot, Berkswell, pine

Smoked potato foam

Yolk, watercress, Summer truffle

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



Roasted cauliflower

Date, almond, tarragon

Mint gnocchi

spring onion, wild garlic, English pea, morel

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.