

Pompette

PRIVATE DINING Spring

ARRIVAL DRINK

Bruno Sorg, Crémant d'Alsace, Eguisheim, France (£9.8 supp. pp..)

SNACKS ON ARRIVAL

Olives & spiced almonds

«Cervelle de canut» – *Lyonnais fresh cheese, walnut & – herb dip, served with croutons & crudités* (£10 supp per sharing bowl)

Ham & Manchego croquettes (£3.25 supp. per piece)



STARTERS

Please select from the following:

English asparagus, citrus hollandaise & fine herbs

Fish soup, rouille, Gruyère & croutons

Jambon Noir de Bigorre & celeriac remoulade

served with with Pompette baguette & butter

MAINS

Please select from the following:

Roast sirloin of Hereford beef

Poisson du Jour

For the table to share: Courgettes & broad beans, Dauphinoise potatoes, Vichy carrots, horseradish cream, red wine & bone marrow sauce



For vegetarian option will be from our seasonal monthly menu

Additional cheese course (optional)

£15 per plate (a plate can serve 2-3 people)



DESSERTS

Please select from the following:

Vanilla panna cotta, poached Yorkshire rhubarb & biscotti biscuit

Kirsch choux bun, Griottines cherries
& warm chocolate sauce

Unlimited, filtered,
still & sparkling water £1.5 pp

12.5% discretionary service charge

TEA & COFFEE WITH AMARETTI BISCUITS

Pots of tea & cafetieres coffee with freshly baked Amaretti biscuits
(£5 supplement per person)

SAMPLE MENU – £75 PP

We are happy to cater for
dietary requirements.

Please speak to our staff about the
ingredients in your meal, when booking.

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