

Pompette

STARTERS

Harissa & honey glazed carrots, tahini dressing, crispy chickpeas, herb salad & dukkah	£10
English asparagus, morels, toasted breadcrumbs & wild garlic butter	£16
<i>with snails & red wine sauce - £4 supplement</i>	£20
Mussels, white wine, cream, garlic & parsley	£12.5/£23
Soupe de Poisson, rouille, Gruyère & croutons	£12.5
Chicken liver parfait, pickled rhubarb & toasted brioche	£10

MAINS

Spring risotto with peas, asparagus, broad beans, courgettes, Datterini tomatoes & wild garlic	£22
Chalk stream trout, Jersey Royal potatoes, asparagus & herb velouté	£30
<i>Poisson du jour</i>	Market Price
Rabbit leg, Alsace bacon & mustard sauce 'façon Racine'	£28

STEAK FRITES - Served with 'Jus de viande', pommes frites & watercress:

225g Onglet - A classic French bistro cut – richly flavoured, coarse-textured steak with deep beef character. - <u>served medium rare only.</u>	£29
800g Côte de boeuf Bone in ribeye steak for 2-3 to share. The king of steaks... Served with Béarnaise sauce.	£102

Steak Sauces & butter:

Beurre de Pompette £3 | Red wine & bone marrow sauce £4 | Béarnaise sauce £4

PRIX FIXE DE LA SEMAINE - 3 COURSES £28

Available between 12-2:30pm & 5.30-6:30pm Tuesday to Friday

Courgette 'trifolati', buffalo mozzarella, pine nut & basil

Loch Duart salmon fishcake, tomato butter sauce & watercress

Lemon semolina cake, pumpkin seed praline & crème fraîche

Please note, unfortunately we will not be able to accommodate dietary requirements on the prix fixe dishes.

SIDES

Courgettes 'trifolati' - <i>slow cooked courgettes with garlic & basil</i>	£6
Green salad, Alsatian mustard vinaigrette, shallots & chives	£6
Buttered pink fir potatoes or Pommes frites	£6

CHEESE & DESSERTS

Selection of French Farmhouse cheeses:	£16
<i>Served with: Pompette baguette, pâte de pommes, Périgord walnuts & soft figs</i>	
Crème Brûlée	£10.5
Alfonso mango meringue, lime, mint & coconut ice cream	£13
Kirsch choux bun, Griottines & warm chocolate sauce	£12.5
Canelés de Bordeaux with salted rum caramel	£3.5
<i>(Fri & Sat night Only)</i>	

SNACKS

Ham & manchego croquettes	£3.5 each
Gordal olives	£5
Salted Valencia almonds	£5
'Cervelle de canut' – <i>Lyonnaise fresh cheese, walnut & - herb dip, served with croutons</i>	£6.5
<i>with additional crudités</i>	£10
Jambon Noir de Bigorre – <i>Rare breed ham from the Hautes-Pyrénées. Rich, savoury & melt in the mouth</i>	£24
Pompette Baguette & salted French butter – <i>Our baguettes are baked fresh daily, made with traditional French bread flour in a 48-hour artisan process.</i>	£5

'VEGETARIAN SOUFFLÉ'

(Tuesday-Thursday EVENINGS ONLY)

Double baked cheese Soufflé & Green salad, served with a glass of house wine
£24 per person

'PICPOUL & MOULES'

(Tuesday EVENING ONLY)

Moules à la Crème & frites served with a glass of Picpoul
£24 per person

'POULET FRITES'

(Wednesday EVENING ONLY)

Half roast chicken, frites, salad, mayonnaise & tarragon jus served with a carafe of house wine
£48 for 2 to share

'STEAK FRITES'

(Thursday EVENING ONLY)

225g Onglet, 'Jus de viande', pommes frites & watercress served with a 125ml glass of house wine
£28 per person

Unlimited, filtered, still & sparkling water (per person) £1.5

Please speak to our staff about the ingredients in your meal when making your order.

12.5% Optional service charge will be