

# The POMPADOUR

by Galvin

## LOCH & COAST

Amuse Bouche

∞

Tartare of Gigha halibut, Amalfi lemon,  
horseradish & chive

∞

Hay Salt baked Crapaudine beetroot, 25 year  
old balsamic vinegar and sorrel

∞

Roast Orkney Scallop, lemongrass Sauce

∞

Fillet of wild brill, Berwick crab and smoked  
sweetcorn

∞

Roast North Sea Monkfish, chestnut, kale and  
jus gras

∞

Tasting from the trolley of French & British  
artisan cheeses (£10 supplement)

∞

Apple crumble millefeuille, lime ice-cream

∞

Scottish bramble soufflé, chocolate sorbet &  
bramble soup

*Loch & Coast Menu £75*

*Pairing Wines £55*

## LAND & SEA

Amuse Bouche

∞

Rillettes of 55 day aged Berkshire pig, apple and  
English muffins

∞

Ravioli of Goosnargh duck, carrot and smoked  
Marrow

∞

Herb butter poached native lobster, sauce  
américane

∞

Rutherford Estate venison, celeriac, redcurrant  
and chocolate

∞

Boarders Partridge, parsnip and chou farci

∞

Tasting from the trolley of French & British  
artisan cheeses (£10 supplement)

∞

Mirabelle plum and hibiscus Panna cotta, pear  
sorbet

∞

Smoked chocolate ganache, caramelized yogurt,  
miso caramel & bergamot

*Land & Sea Menu £90*

*Pairing Wines £70*

*Both menus require the participation of the whole table – Last order 21.00*

*For those with special dietary requirements or allergies who may want to know about the food ingredients used, please ask the manager*

*VAT is included at the current rate - 10% discretionary service will be added to your bill*