

The **POMPADOUR** *by Galvin*

Sunday Lunch

Starters

Jasmine confit sea trout, endive & orange

Isle of Wight tomatoes, homemade basil Ricotta, minus 8 vinegar & Ajo Blanco

Duck leg ravioli, carrot purée, spinach & smoked marrow

Main Courses

Onion & pearl barley risotto, roast baby onions

Pan roast cod, fennel, orange, fresh almonds & chervil velouté

Roast pork shoulder, potato fondant & cavalo nero.

Desserts

Nougat parfait, poached nectarine & lovage sorbet

Smoked chocolate ganache, caramelized yogurt, miso caramel & bergamot

Plat de fromage, spiced grape chutney

£29.50 per person

Head Chef: Dan Ashmore