

The **POMPADOUR** by Galvin

Starters

Isle of Wight tomatoes, minus 8 vinegar & Ajo Blanco

Crushed Jersey Royals, mint and tenderstem broccoli

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Main Courses

Courgette tagliatelle, Capezzana olive oil

Truffle pommes pure, roasted cauliflower, assiete of brassica

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Desserts

Selection of sorbets

Chocolate tofu mousse with Scottish blackberries

Three courses £65.00

Head Chef: Dan Ashmore