

The POMPADOUR

by Galvin

DISCOVERY VEGAN MENU

Isle of Wight tomatoes, minus 8 vinegar & Ajo
Blanco

Dafni, Lyrarakis, Crete, Greece, 2017

∞

Crushed Jersey Royals, mint and tenderstem
broccoli

Weißer Burgunder- Pinot Blanc, Bernhard
Huber, Baden, Germany, 2014

∞

Scorched Cévennes onions, girolle persillade
Massaya, Le Colombier, Beqaa Valley, Lebanon,
2016

∞

Courgette tagliatelle, Capezzana olive oil
Nyetimber Rosé, Brut, West Sussex, England

∞

Chocolate tofu mousse with Scottish raspberries
Mosnastrell Dulce, Bodegas Castaño, Yecla,
Spain, 2015

Discovery Menu £60

With selected wine pairing £95

PRESTIGE VEGAN MENU

Isle of Wight tomatoes, minus 8 vinegar & Ajo
Blanco

Dafni, Lyrarakis, Crete, Greece, 2017

∞

Crushed Jersey Royals, mint and tenderstem
broccoli

Weißer Burgunder- Pinot Blanc, Bernhard
Huber, Baden, Germany, 2014

∞

Scorched Cévennes onions, girolle persillade
Massaya, Le Colombier, Beqaa Valley, Lebanon,
2016

∞

Courgette tagliatelle, Capezzana olive oil
Nyetimber Rosé, Brut, West Sussex, England

∞

Truffle pommes pure, roasted cauliflower,
assiete of brassica

Morgon, Château de Raousset, Beaujolais,
France, 2015

∞

Selection of sorbets

Moscato di Pantelleria, Kabir, Donnafugata,
Sicily, Italy, 2016

∞

Chocolate tofu mousse with Scottish raspberries
Mosnastrell Dulce, Bodegas Castaño, Yecla,
Spain, 2015

Prestige Menu £75

With selected wine pairing £130

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