

*The*  
**POMPADOUR**  
by Galvin

MENU POTAGER

Pumpkin & truffle tart, pickled butternut squash & Parmesan  
*Weißer Burgunder- Pinot Blanc, Bernhard Huber, Baden, Germany, 2015*

∞

Hay Salt baked Crapaudine beetroot, 15 year old balsamic vinegar and sorrel  
*Lacrima di Morro d'Alba, Cantine Bilisario, Marche, Italy, 2016*

∞

Onion & pearl barley risotto, roast baby onions  
*Pinot Gris, Greywacke, Marlborough, New Zealand, 2015*

∞

Gnocchi, fricassée of spring vegetables & chervil velouté  
*Sauvignon Blanc, Apello, Te Whetu, Marlborough, New Zealand, 2017*

∞

Courgette tagliatelle, Capezzana olive oil  
*Coteaux du Vendomois, Pineau d'Aunis, Le Carillon, Loire Valley, France, 2016*

∞

Tasting from the trolley French & British artisan cheeses (£10 supplement)  
*Krohn, Port Colheita, Douro, Portugal, 2004 £10*

∞

nougat parfait, poached nectarine & lovage sorbet  
*Lagrima, white port, Wiese & Krohn, Douro, Portugal*

∞

Smoked chocolate ganache, caramelized yogurt, miso caramel & bergamot  
*Bual 10 years old, Justino's, Madeira, Portugal*

*Menu Potager £75*

*With selected wine pairing £130*

*Head Chef: Dan Ashmore*

*This menu require the participation of the whole table – Last order 21.00*