



DEAN | BANKS

AT THE POMPADOUR

SNACKS

(FESTIVE CLASSICS)

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HAND DIVED SCALLOP,
ARBROATH SMOKIE CULLEN SKINK

-

GRASS FED BEEF CHEEK,
RED CURRANTS, PONZU, SESAME

-

MISO GLAZED COD, CELERIAC, COCONUT,
PUMPKIN VELOUTE

-

ST ANDREWS BAY SMOKED LOBSTER,
MIRIN BUTTER, DULSE

-

TAMARIND BBQ QUAIL, FOIS GRASS,
CARROT, TRUFFLE

-

NANA'S BANOFFEE

FESTIVE TASTING MENU

AVAILABLE THROUGHOUT DECEMBER

6 COURSE TASTING MENU | £95 PP

TASTING WINE | £60 PP

PRESTIGE WINE | £95 PP

CHEFS SIGNATURE MENU | £130 PP

INCLUDING SUPPLEMENT LOBSTER COURSE & ENGLISH AUTUMN TRUFFLE

TASTING WINE & CHARLES HEIDSIECK | £75 PP

PRESTIGE WINE & CHARLES HEIDSIECK | £110 PP

SOURCE COFFEE & PETIT FOURS | £8

WE CAN CATER FOR A NUMBER OF DIETARY REQUIREMENTS, AND WE ASK THAT YOU PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES.
PLEASE NOTE THAT A 12.5% SERVICE CHARGE IS ADDED TO THE FINAL BILL, THIS IS ALWAYS AT THE DISCRETION OF OUR GUESTS. .