

The POMPADOUR

A LA CARTE

COCKTAILS

'Sang Royal' £12.00

'The Toast of St Denis' £12.00



Roast Orkney Scallop, Sweetcorn, Chicken Wing, Scottish Girolles & XO Sauce

Cured Mackerel, Lemon, Cucumber, Smoked Crowdie & Soda Bread

Carpaccio of Rutherford Estate Venison, Celeriac Remoulade, Truffle Cream & Pecorino

Pea Bavaroise, Confit Sharpes Express Potatoes, Lovage & Capezzana Olive Oil



Special

Roast Grouse from the Scottish Borders, Beetroot & Bramble



Pavé of Loch Etive Sea Trout, Ragout of Mussels, Clams, Scottish Girolles, Tomatoes & Parsley

Treacle Cured & Hay Smoked Tweed Valley Beef, Brassicas & Smoked Bone Marrow

Loin of Pork, Crispy Belly, Barbecue Peach, Cavolo Nero, Coco Beans & White Pudding

Roast Monkfish Tail, Courgette, Babaganoush & Red Pepper Dressing



Selection of Artisanal Cheese from I.J. Mellis

Port & Brown Sugar Roasted Figs, Lemon Ricotta, Pistachio & Olive Oil

Smoked Chocolate Ganache, Caramelized Yogurt Sorbet, Miso Caramel & Bergamot

Raspberry Soufflé with Yogurt & Raspberry Ripple Sorbet

3 Courses

£55



OUR FRIENDS AND SUPPLIERS

FISH

Stevie Fish - Fish Brothers
Christopher Campbell - Campbells

MEAT

Jeremy Dixon - Ochil Food
John Gilmour Butchers

CHEESE

Iain, Karen and Rory Mellis - I.J Mellis

BUTTER, CRÈME FRAICHE, CROWDIE CHEESE

Katy Rodgers

GAME

Johnny and Susan Rutherford - Burnside Farm Foods

TRUFFLES

Zak Frost – Wiltshire Truffles

POTATOES

Lucy and Anthony Carroll – Carrols Heritage Potatoes



Without the support of these great people and their colleagues,
what we do at the pompadour wouldn't be possible.