

POMUS

SNACKS

Olives, big, juicy, nice	5
Our bread (focaccia-ish!), Honey & lemon butter, Seaweed & lime butter	5
Whitstable oysters, chipotle tabasco, lemon (one/three)	4/10
Whipped feta, curry leaves, chilli, lavosh	7
Miso chicken hearts, mouli, black garlic	7
Merguez sausages, daikon, mustard	8
White cabbage, kale, red onion, maple	6
Somerset brie, soda bread, honeycomb	11

SHARING PLATES

Heritage tomato, frisée, wild garlic, pine nuts	8
Koffman potatoes, parmesan, rocket pesto	9
Popcorn chicken, maple, furikake	13
Charred hispi, romesco, balsamic	8
Mackerel rilette, cucumber, capers	14
Hake, dashi, spring onion, cracker	17
Flat iron, chimichurri butter, lambs leaf	16
Keens cheddar croquette, gochujang	9

LARGER PLATES

Rainbow beetroot, hummus, kale, seeds	18
Chicken leg, wild mushroom, pearl onions	21
Best fish we can get! Ask the team for today's catch

PLATTERS

British cheese selection, chutney, lavosh crackers	6/19
Charcuterie, chutney, bread	6/19

Pudding

'Thicc' chocolate ganache, blood orange, sea buckthorn	10
Chai tart, coffee ice cream	10
Crème caramel, rhubarb	10

A discretionary service charge of 12.5% will be added to your bill
If you have any allergies or intolerances, please advise a member of the team

