



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

THE POMPADOUR

Champagne & canapés in the kitchen with the head chef,
7-course tasting menu & wine flight
£139 per person

Champagne and canapés in the kitchen with the head chef

Pea bavarois, confit sharpes express potatoes, lovage and capezzana olive oil

Tartare of Gigha halibut, dill, preserved lemon and soy

Veal sweetbreads, burnt leek, preserved lemon and marmite

Loin of North Sea cod, celeriac, apple dashi and hazelnut

Treacle-cured sirloin and hay-smoked short rib of Tweed Valley beef, brassicas and smoked bone marrow

Port and brown sugar-roasted fig, lemon ricotta, pistachio and olive oil

Blackberry soufflé with blackberry ripple ice cream

Dishes are representative of the type of food available and can be subject to seasonal changes.

