

The
POMPADOUR
by Galvin

Sunday Lunch

Gin Cured Salmon, Cucumber, and lemon

Terrine of Ham Hock, pear and capers, toasted brioche

Hay Baked Celeriac Velouté, Truffle

Roast Leg of Perthshire Hogget, Pommes cocotte, wild mushrooms

Loch Etive Sea Trout, Hand rolled farfalle, Seaweed butter and sea vegetables

Spiced winter tabbouleh, apricot, tarragon

Hot chocolate fondant, honey comb, banana ice cream

Lemon tart, crème fraîche sorbet

Chef's selection of British and French cheeses, homemade chutney and grapes

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£29.50 per person

Head Chef: Dan Ashmore