

# **Chef Dean Banks welcomes diners for first ever à la carte service at The Pompadour**

**Renowned Scottish chef and restaurateur Dean Banks has launched an à la carte menu at the Pompadour, for the first time in the restaurant's history.**

Recently celebrating its 120-year anniversary, The Pompadour has continuously operated as one of Edinburgh's most celebrated dining establishments. With a long line of celebrated chefs throughout its history crafting their own tasting menus, the decision to offer à la carte options reflects the evolution of fine dining that now aims to reach a wider audience of food connoisseurs.

The à la carte menu will feature a consistently evolving seasonal selection, reflecting Dean's ethos of creating a sensory experience through Scotland's local products from both land and sea.

The August menu showcases hand dived Orkney scallops, and native lobster sourced from the restaurant groups' own lobster fisherman in St Abbs. Decadent mains include dry-aged sirloin and lemon sole with vermouth sauce, while starters and sharing plates include mosaic of rabbit, cured trout, and Isle of Wight tomatoes with burrata.

The menu has been designed to offer choice for guests, allowing diners to build their own take on the perfect meal that fits within their lifestyle and budget considerations.

Dean Banks said: “We’ve made the choice to embrace à la carte to answer a growing call from our guests who seek more flexibility. The new structure of our à la carte menu will accommodate diners who may not be able to invest in a full tasting experience, while providing the same excellent service and quality they would expect from a meal at The Pompadour.

“Embracing change as an industry is paramount as consumer needs shift, and we see a la carte as an opportunity for fine dining, allowing venues add an additional revenue stream and increase foot traffic with an experience that can entice guests to come back for more.”

Bookings are now available for the à la carte menu for both lunch and dinner alongside the chef’s signature tasting menu, vegan tasting, and lunch tasting menus.

Dean Banks at the Pompadour will be open five days a week from Wednesday through Sunday throughout August to coincide with the Edinburgh Festival.

Book your table today by calling 01738 718387 or visiting [www.deanbanks.co.uk](http://www.deanbanks.co.uk).









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