

# POLLEN STREET SOCIAL

JASON ATHERTON

## Starters

Pressed Norfolk quail & duck liver, truffle dressed vegetables,  
liver toastie 23.00  
*Eggs, dairy, celery, gluten*

Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive,  
jalapeño granité 24.00  
*Molluscs, soya, gluten*

Braised Dorset snails, parsley & garlic risotto, mimolette cheese 19.50  
*Molluscs, dairy*

Paignton Harbour crab salad, apple, coriander, lemon purée,  
brown crab on toast 22.00  
*Crustacean, eggs, dairy, gluten, soya*

Braised White Asparagus, roasted bone marrow with truffle,  
smoked Montgomery's Cheddar veloute 20.00  
*Dairy, gluten*

"Fruits of the British sea" – oyster ice cream, Orkney sea scallop,  
pickled radish & jalapeño, potted Paignton Harbour crab with caviar,  
St-Ives lobster cocktail 65.00  
For two  
*Molluscs, crustacean, eggs, dairy, celery, soya, gluten*

## Mains

Roasted Cornish turbot, day boat squid, piquillo pepper purée  
cauliflower & goats cheese, garden herb emulsion 43.00  
*Fish, gluten, Molluscs*

Roasted sea bass, shellfish fondue, Cromer crab crushed potatoes 41.00  
*Molluscs, crustacean, fish, dairy*

Suckling pig, belly & loin, Spanish peach, onion & almond purée 38.00  
*Nuts, dairy, mustard*

Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails 49.00  
*Molluscs, soya, dairy, celery, sulphur dioxide, gluten*

Lake District lamb chop, braised shoulder, fennel & seaweed 41.00  
*Dairy, celery, gluten, sulphur dioxide*

Whole roasted Goosnargh duck, Roscoff onion tatin & provence cherries,  
spiced duck leg salad with summer leaves & vegetables 85.00  
For two  
*Dairy, gluten*

Lake District côte de bœuf, 'mac & cheese', bone marrow, roasted carrots,  
fine bean & foie gras salad, truffle, hazelnut, marrow sauce 97.00  
For two  
*Nuts, eggs, dairy, celery, gluten, sulphur dioxide*

All of our game are wild and may contain shot.  
VAT included. A discretionary service charge of 12.5% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix

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## BRITISH GROWN SEASONAL PRODUCE



Cultured butter from Oxfordshire	56 miles
Quail from Norfolk	106 miles
Snails from Dorset	119 miles
Asparagus from Wye Valley	125 miles
Crab from Paignton Harbour	217 miles
Goosnargh duck from Preston	227 miles
Oysters from Jersey	233 miles
Turbot from Cornwall	256 miles
John Dory from Cornwall	256 miles
Lamb from Lake District	269 miles
Beef from Lake District	269 miles
Lobster from St. Ives	305 miles
Scallops from Orkney	709 miles