

POLLEN STREET SOCIAL

JASON ATHERTON

LUNCH MENU

3 courses £39.50

with half bottle of sommelier selected white or red for £58.50

Starters

Isle of Wight tomato tartare with verjus granita & sourdough croutons

Gluten

Slow cooked Cackleberry farm egg, Parmesan & seaweed crumb, crispy chicken skin

Egg, milk, gluten

Paignton harbour crab, with turnip, white grape, almond & mint gazpacho

Milk, shellfish, nuts

Mains

Roasted breast of Guinea fowl, pressed leg with duck liver, truffle dressed summer vegetables, apricot preserve

Milk

Roasted Looe Hake, lemon potatoes, confit Datterini tomatoes,

Vadouvan glazee

Fish, milk

Lake District lamb rump, braised neck, aubergine & miso, English peas

Soya, milk, sulphur dioxide

Desserts

Brogdale raspberries sorbet & crème fraiche

Eggs, milk, gluten, sulphur dioxide

Dark chocolate delice with cold brew coffee ice cream

Eggs, milk, gluten

A selection of ice-creams & sorbets

Eggs, milk

Selection from the cheese board (£8.00 supplement)

Milk, nuts, mustard, gluten, sulphur dioxide

with sweet wine pairing suggested by sommelier £10.00 supplement

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