

# POLLEN STREET SOCIAL

JASON ATHERTON

## Tasting menu

Afternoon tea

*Fish, eggs, soya, dairy, gluten*

“Fish and chips”

*Fish, dairy, gluten*

Jersey rock oyster ice cream, oyster leaf

*Molluscs, eggs, dairy*

Roasted Orkney scallop with potato & leek, Petrossian caviar sauce

*Molluscs, dairy*

Roasted sea bass, shellfish fondue, sea lettuce

*Fish, shellfish, dairy*

Lake District lamb chop & fillet, fennel & seaweed

*Celery, sulphur dioxide*

Or

Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails

*Molluscs, Dairy, gluten, soya, celery, sulphur dioxide*

Selection of British Isles cheese (£10.00 supplement)

*Dairy, nuts, mustard, gluten, sulphur dioxide*

The game

*Eggs, dairy, gluten*

Red flesh plum, yoghurt, plum & sake granite

*Sulphur dioxide, milk*

Dark chocolate & sesame mousse

*Sesame seeds, eggs, dairy, gluten, sulphur dioxide*

£115.00

To maximise your dining experience, this menu is for the enjoyment of the entire table  
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

## TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260