

POLLEN STREET SOCIAL

JASON ATHERTON

VEGAN MENU

British summer vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Green bean, truffle & hazelnut salad <i>Nuts, soya</i>	13.00
Isle of Wight tomato tartare with verjus granita & sourdough croutons Gluten	14.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts,</i>	13.00
Parsley & garlic risotto, girolle mushrooms & truffle	18.00

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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TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

Tasting Menu

Afternoon tea

Confit charlotte potato, spring cabbage & truffle

English pea sorbet with confit lemon

Isle of Wight tomato tartare with verjus granita
& sourdough croutons
Gluten

Braised broccoli stem, lemon purée, toasted almonds & seaweed
Nuts

Parsley & garlic risotto, girolle mushrooms, horseradish & truffle

Seasonal fruit sorbet

Red flesh plum, plum & sake granite
Sulphur dioxide

70% chocolate, cherry sorbet & tofu ganache
Soya

£85.00

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