

POLLEN STREET SOCIAL

JASON A THERTON

VEGETARIAN MENU

British summer vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Chilled garden pea soup with English pea sorbet & crème fraîche <i>Dairy</i>	14.50
Braised White Asparagus with truffle & smoked Montgomery's Cheddar veloute <i>Dairy, gluten</i>	20.00
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, mimolette cheese, truffle <i>Dairy</i>	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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BRITISH GROWN SEASONAL PRODUCE

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Butter from Oxford shire	66 miles
Lincolnshire broccoli	115 miles
Asparagus from Wye Valley	125 miles
Tomato from Isle of Wight	145 miles

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Tasting Menu

Afternoon tea

Eggs, soya, dairy, gluten

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, mimolette cheese & truffle

Dairy

Selection of British Isles cheese (£10.00 supplement)

Nuts, dairy, mustard, gluten, sulphur dioxide

The game

Eggs, milk, gluten

Red flesh plum, yoghurt, plum & sake granite

Sulphurdioxide, milk

Dark chocolate & sesame mousse

Dairy, gluten, eggs, sesame seeds, sulphur dioxide

£85.00

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TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260