

POLLEN STREET SOCIAL

JASON ATHERTON

Starters

Braised cardoon, roasted bone marrow, Périgord truffle, smoked Montgomery's Cheddar velouté	17.50
Pressed Norfolk quail & duck liver, truffle dressed vegetables, liver toastie	21.00
Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive, jalapeño granité	22.00
Braised Dorset snails, roasted celeriac risotto, woodland mushroom, aged parmesan, garlic & parsley	18.00
Smith's smoked eel, buttermilk, apple, fennel & "jellied eel"	17.50
Paignton Harbour crab salad, apple, coriander, lemon purée, brown crab on toast	19.50
Wye Valley Asparagus, morels stuffed with Creedy Carver chicken mousse & Madeira jus	19.50
"Fruits of the British sea" – oyster ice cream, Orkney sea scallop, pickled radish & jalapeño, potted Paignton Harbour crab with caviar, St-Ives lobster cocktail	60.00 For two

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Mains

South Coast turbot, confit celeriac, Périgord truffle, Vin Jaune velouté	40.00
Day netted John Dory with Wye Valley Asparagus, roasted goats curd wild garlic & cockle sauce	38.00
Roasted sea bass, shellfish fondue, Cromer crab crushed potatoes	38.00
Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails	45.00
Suckling pig, celeriac and yeast, red & white wine poached pears, lardo roasted potatoes	34.50
Lake District lamb chop, braised shoulder, fennel & seaweed	38.00
Roasted squab pigeon, mulled beetroots, mushroom & innards pearl barley, beetroot & mead reduction	38.00
Whole roasted Goosnargh duck, citrus glaze, smoked turnip served with a salad of duck leg in Moroccan spices	79.00 For two
Lake District côte de bœuf, 'mac & cheese', bone marrow, roasted carrots, fine bean & foie gras salad, truffle, hazelnut, marrow sauce	90.00 For two

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

BRITISH GROWN SEASONAL PRODUCE

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Cultured butter from Oxfordshire	56 miles
Quail from Norfolk	106 miles
Snails from Dorset	119 miles
Asparagus from Wye Valley	125 miles
Smoked eel from Lincolnshire	152 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