

POLLEN STREET SOCIAL

JASON ATHERTON

LUNCH MENU

3 courses £39.50

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

Starters

Pressed terrine of smoked ham knuckle,
onion & mustard purée, root vegetables & truffle jus
mustard

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

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

Mains

Creedy Carver chicken breast, truffle braised leeks, chicken fat mash
Dairy, Mustard

Lemon sole stuffed with scallop & shiitake, lemon mash,
wild garlic & yellow wine
Molluscs, fish, eggs, dairy, sulphur dioxide

Lake District lamb rump, braised neck with wild garlic crumb,
aubergine & miso, Spanish peas
Soya, dairy, gluten, sulphur dioxide

Desserts

Gariguettes with wild strawberry sorbet & crème fraîche
Eggs, dairy, gluten, sulphur dioxide

Dark chocolate delice with cold brew coffee ice cream
Eggs, dairy, gluten

A selection of ice-creams & sorbets
Eggs, dairy

Selection from the cheese board (£8.00 supplement)
Dairy, nuts, mustard, gluten, sulphur dioxide

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