

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

Wild Cornish turbot, cauliflower, yoghurt, wild garlic & cockle sauce

Molluscs, fish, dairy, gluten

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

Blood orange sorbet, berries & kir royal granita

Sulphur dioxide

Dark chocolate & sesame mousse

Sesame seeds, eggs, dairy, gluten, sulphur dioxide

£115.00

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

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