

POLLEN STREET SOCIAL

JASON ATHERTON

VEGAN MENU

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|---|-----------------|
| British spring 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 |
| Roasted celeriac risotto, woodland mushroom, truffle, garlic & parsley <i>Soya, Sulphur dioxide, gluten</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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TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

Tasting Menu

Afternoon tea

Jersey Royal, spring cabbage & truffle

Spanish 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

Roasted celeriac risotto, woodland mushroom,
truffle, garlic & parsley
Soya, Sulphur dioxide, gluten

Seasonal fruit sorbet

Blood orange sorbet, berries & kir royal granita
Sulphur dioxide

70% chocolate, pear sorbet & tofu
Gluten, soya

£85.00

VAT included.

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