

POLLEN STREET SOCIAL

JASON ATHERTON

VEGETARIAN MENU

British spring vegetable salad,
carrot & yuzu, lemon purée, tomato fondue 13.50/
18.00

Wye Valley asparagus, braised morels
& Périgord truffle 19.50
Dairy

Isle of Wight tomato tartare with verjus granita
& sourdough croutons 14.00
Gluten

Braised broccoli stem, lemon purée,
toasted almonds & seaweed 13.00
Nuts

Roasted celeriac risotto, woodland mushroom, truffle,
aged parmesan, garlic & parsley 18.00
Dairy, gluten

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

POLLEN STREET SOCI_aL

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BRITISH GROWN SEASONAL PRODUCE



Butter from Oxfordshire	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

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
aged parmesan, garlic and parsley

Dairy, gluten

Selection from the cheese board (£10.00 supplement)

Nuts, dairy, mustard, gluten, sulphur dioxide

The game

Eggs, milk, gluten

Blood orange sorbet, berries & kir royal granita

Sulphur dioxide

Dark chocolate & sesame mousse

Dairy, gluten, eggs, sesame seeds, sulphur dioxide

£85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

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