

POLLEN STREET SOCIAL

JASON ATHERTON

Starters

Pressed Norfolk quail & duck liver, truffle dressed vegetables, liver toastie <i>Eggs, dairy, celery, gluten</i>	23.00
Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive, jalapeño granité <i>Molluscs, soya, gluten</i>	24.00
Braised Dorset snails, roasted celeriac risotto, woodland mushroom aged parmesan, garlic & parsley <i>Eggs, soya, dairy, sulphur dioxide, gluten</i>	19.50
Paignton Harbour crab salad, apple, coriander, lemon purée, brown crab on toast <i>Crustacean, eggs, dairy, gluten, soya</i>	22.00
Wye Valley Asparagus, morels stuffed with Creedy Carver chicken mousse, & Madeira jus <i>Eggs, dairy, celery, sulphur dioxide</i>	22.00
“Fruits of the British sea” – oyster ice cream, Orkney sea scallop, pickled radish & jalapeño, potted Paignton Harbour crab with caviar, St-Ives lobster cocktail <i>Molluscs, crustacean, eggs, dairy, celery, soya, gluten</i>	65.00 For two

Mains

Roasted Cornish turbot, day boat squid, courgette, basil & parmesan, roasted squid <i>Fish, shellfish, eggs, dairy, gluten</i>	43.00
Day netted John Dory, cauliflower, yoghurt, wild garlic & cockle sauce <i>Molluscs, fish, egg, dairy</i>	41.00
Roasted sea bass, shellfish fondue, Cromer crab crushed potatoes <i>Molluscs, crustacean, fish, dairy</i>	41.00
Suckling pig, belly & loin, Spanish peach, onion & almond purée <i>Nuts, dairy, mustard</i>	38.00
Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails <i>Molluscs, soya, dairy, celery, sulphur dioxide, gluten</i>	49.00
Lake District lamb chop, braised shoulder, fennel & seaweed <i>Dairy, celery, gluten, sulphur dioxide</i>	41.00
Whole roasted Goosnargh duck, citrus glaze, smoked turnip served with a salad of duck leg in Moroccan spices <i>Dairy, celery, sulphur dioxide</i>	85.00 For two
Lake District côte de bœuf, ‘mac & cheese’, bone marrow, roasted carrots, fine bean & foie gras salad, truffle, hazelnut, marrow sauce <i>Nuts, eggs, dairy, celery, gluten, sulphur dioxide</i>	97.00 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

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BRITISH GROWN SEASONAL PRODUCE



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