

POLLEN STREET SOCIAL

JASON ATHERTON

LUNCH MENU

3 courses £39.50

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

Starters

Isle of Wight tomato tartare with verjus granita & sourdough croutons

Gluten

Slow cooked Cackleberry farm egg, Parmesan & seaweed crumb, crispy chicken skin

Egg, dairy, 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

Soya, dairy, gluten, sulphur dioxide

Desserts

Gariguettes with wild strawberry sorbet & crème fraiche

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