

POLLEN
STREET
SOCIAL
JASON *a* THERTON

GROUP BOOKINGS & EVENTS

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THE SOCIAL COMPANY

WELCOME TO POLLEN STREET SOCIAL

As part of Jason Atherton's The Social Company, Michelin starred Pollen Street Social is a modern, urban meeting point. A place to eat, drink & socialise, both for special occasions, & for informal everyday affairs. Offering a beautiful private dining room, as well as exclusive hire options, Pollen Street Social presents the perfect venue for celebratory dinners, corporate networking & canape receptions.

For a 3D tour of the restaurant, bar and Private Dining Room, [please click here](#).



EXCLUSIVE HIRE

Capacity: Seated 90 | Standing 130

Suitable for wedding dinners, press launches, award ceremonies & special celebrations, Pollen Street Social is available for exclusive hire, giving you & your guests a Michelin starred experience with total exclusivity.

We can accommodate standing receptions for up to 130 guests, seated dinners for 90 guests and also have a separate bar area for drinks receptions.

PRIVATE DINING ROOM

Capacity: Seated 12

For smaller groups looking for an intimate dining experience, our Private Dining Room offers seasonal, bespoke menus created by Jason Atherton & Dale Bainbridge. The space provides the perfect oasis in which to host personal & business events alike.

CANAPES

Foie gras eccles cake

"Fish & chips"

Dill and cucumber fairy cake

Beetroot and blackcurrant tart

Smoked salmon and egg sandwich





SAMPLE MENU

Paignton Harbour crab salad, apple & coriander,
lemon purée, brown crab on toast

Braised Hereford snails, parsley & garlic risotto,
mimolette cheese

Raw Orkney sea scallop, pickled kohlrabi, nashi pear,
black olive, jalapeño granité

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Roasted sea bass, shellfish fondue, Cromer crab
crushed potatoes

Lake District lamb chop, braised shoulder,
fennel & seaweed

Suckling pig, belly & loin, red flesh plum,
onion & almond purée

Dry aged Lake District beef fillet, aubergine & miso purée,
roasted garlic & snails (£10 supplement)

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Dark chocolate & sesame mousse with whisky

"Eton mess" with raspberry sorbet,
Brillat-Savarin mousse, Chantilly

Lemon, lime, olive oil sponge, honey crackling, basil sorbet

TASTING MENU

Afternoon tea

“Fish and chips”

Jersey rock oyster ice cream, oyster leaf

Roasted Orkney scallop with potato & leek,
Petrossian caviar sauce

Roasted sea bass, shellfish fondue, sea lettuce

Lake District lamb chop & fillet, fennel & seaweed

Or

Dry aged Lake District beef fillet, aubergine & miso purée,
roasted garlic & snails

Selection of British Isles cheese (£10.00 supplement)

The game

Red flesh plum, yoghurt, plum & sake granite

Dark chocolate & sesame mousse

To maximise your dining experience, this menu is for the enjoyment of the entire table

All of our game is wild and may contain shot



CONTACT US

For more information or to book an event space please contact Monica on
0207 290 7601 or monicamahl@thesocialcompany.co.uk.

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SOCI₂L EVENTS