

**POLLEN
STREET
SOCIAL**
JASON THERTON

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SIGNATURE COCKTAILS & TIMELESS CLASSICS

2

CLEAR HEADED

3

GIN LANE

4

CHAMPAGNE – SPARKLING

5

BEER & CIDER

For information relating to allergens within our drinks, please request to view our allergen matrix.

All prices are inclusive of VAT .

A discretionary service charge of 15% will be added to the total bill.

CAMPFIRE – 18

SPICY – FRUITY – EXQUISITE

Volcan De Mi Tierra Blanco Tequila, Blueberry, FAIR Acai, Chili, Agave & Lime

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DILL OR NO DILL – 18

CRISP – HERBACEOUS – FLORAL

Bombay Sapphire Gin, Martini Ambrato Vermouth, Dill, FAIR Elderflower & Apple

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NUTS ABOUT YOU – 18

VELVETY – DELICATE – DELECTABLE NEGRONI

Oxley Gin, Pistachio Butter, White Truffle, Amaro Santoni, Chocolate

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WEST END HOLD UP – 18

FRESH – TROPICAL – TART

Belvedere Vodka, FAIR Passion Fruit, Pineapple, Sipello Gooseberry & Lime

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SPRING FEVER – 18

SPIRIT – THINK GIMLET – TART

Bombay Sapphire Premier Cru Gin, Yorkshire Rhubarb, Hibiscus, Sherry

POLLEN STREET ESPRESSO MARTINI – 18

NUTTY – NAUGHTY – SEASON

*Bacardi 10 yrs. Rum, Seven Tails Spiced Brandy, Bailey's, Frangelico Hazelnut,
Solo Cold Brew Coffee*

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SUNDAY AFTERNOON – 19

ELEGANT – QUENCH – JUICY

*Hennessy VS Cognac, Apricot, Lemon Verbena, Almond, Amalfi Lemon,
Moet & Chandon Imperial Brut Champagne*

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ROCOCO OLD FASHIONED – 18

RICH – SOPHISTICATED – INVITING

*Elijah Craig Small Batch Bourbon, Seven Tails XO, Eminente 7 yrs. Rum,
Gingerbread, Aromatic bitters*

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A COSMO I SUPPOSE – 18

TART – FRUITY – FRESH

Grey Goose Vodka, Pomegranate, Rooibos & Lime Sherbet

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FRESH AS A DAISY – 18

VEGETAL – BRIGHT – JUICY MARGARITA

El Cabron Joven Mezcal, Blood Orange, Sipello Gooseberry & Lime

CLEAR HEADED

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MOUNTAIN - 12

STIMULATING - FRESH - CURIOUS

*Everleaf Mountain, Yorkshire Rhubarb, Fever Tree Elderflower
Tonic*

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BORN TO BE WILD - 13

ENERGISING - RED BERRY - EFFERVESCENT

*Martini Vibrante, Peach puree,
Wild Idol Non Alcoholic Sparkling White*

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FOR REAL - 12

ENERGISING - EXOTIC - ZIPPY

*Everleaf Forest, Mother Root Ginger, Passion Fruit, Almond,
REAL Dry Dragon Non Alcoholic Sparkling Tea*

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SUNSHINE STATE - 12

EUPHORIC - BITTERSWEET - ZESTY

*Three Spirit Livener, Blood Orange, Fever Tree Pink Grapefruit
Soda*

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SOCIAL MULE - 11

FLOATY - HERBAL - BLISS

Three Spirit Social Elixir, Apple, Fever Tree Ginger beer

GIN LANE

An exquisite Gin & Tonic pairing, Emblematic refresher carefully selected by our fellow bartender

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Roku, Japan - 14

Rich mouthfeel. Hints of cherry blossom early, easing into mid-palate leafy green tea with intimations of begramot and Earl Grey tea. Slight notes of peppery juniper. Bitter orange comes on late in surprising amounts, leading to impressions of vegetal wormwood.

Paired with Fever Tree Indian Tonic

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Arbikie Kirsty's, Scotland - 14

Aromas of fragrant floral rose, and sea air. Floral, earthy and gently citrusy on the palate, with warm and fruity hints of bilberry. Coriander seed spice leads into a finish of gently salinity.

Paired with Fever Tree Mediterranean Tonic

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Capreolus Garden Swift, England - 14

Resinous pine stands at the fore, joined by violet and honeysuckle floral hints. Another helping of fruity notes in the shape of blueberry and pear.

Paired with Fever Tree Elderflower Tonic

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No. 3 England - 14

*The most refreshing balance of 3 key flavours; **Juniper, Citrus, & Spice**. Bright, crisp and fresh with an uplifting welcome of juniper. Juniper to the fore, supported by floral notes and spicy, warm cardamom. Plenty of citrus 'zing' complemented by the gingery spiciness of coriander.*

Paired with Fever Tree Light Indian Tonic

FROM OUR TROLLEY

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CHAMPAGNE / ENGLISH SPARKLING WINE

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|---|-------|
| <i>2015 Moet & Chandon, Grand Vintage</i> | 20.- |
| <i>NV Ruinart, Brut, Rose</i> | 22.- |
| <i>2018 Rathfinny, Blanc de Noir</i> | 22.- |
| <i>NV Nytimber Rose</i> | 24. - |
| <i>Krug, Grand Cuvee 170eme Edition</i> | 65. - |
| <i>2006 Moet & Chandon, Grand Vintage</i> | 69. - |

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ALCOHOL FREE SPARKLING

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| <i>NV Wild Idol White</i> | 13.- |
| <i>NV Wild Idol Rose</i> | 13.- |

BOTTLED BEER & CIDER

LAGER

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|---|---|
| <i>Empress, Gluten Free Lager, England, 4.5%</i> | 7 |
| <i>Noam, Bavarian Lager, Germany, 5.2%</i> | 7 |
| <i>Lucky Saint, unfiltered Lager, Germany, 0.5%</i> | 6 |

PALE ALE

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| <i>Empress, Pale Ale, England, 4.5%</i> | 7 |
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IPA

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| <i>Empress, IPA, England, 5.9%</i> | 7 |
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CIDER

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| <i>Wignac "La Lady" Apple Cider, Ardennes, France, 0%</i> | 6 |
| <i>Showerings, Triple Vintage Cider, Somerset, England, 6.8%</i> | 8.5 |
| <i>Wignac Organic Apple Cider, Ardennes, France, 4.5%</i> | 7 |

TIMELESS CLASSIC COCKTAILS – ALL 16

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PALOMA

Patron Reposado Tequila, Lime, Fever Tree Pink Grapefruit Soda

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DARK & STORMY

Bacardi Caribbean Spiced Rum, Lime, Fever Tree Ginger Beer, Angostura bitters

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PAPER PLANE

Angel's Envy Bourbon, Aperol, Amaro Montenegro, Lemon

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PENICILLIN

Dewar's 12 yrs. Ginger, Honey, Ardbeg 10 yrs. Lemon

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PISCO SOUR

Pisco, Lemon, Lime, Gum Syrup, White, Peychaud's bitters