

# POLLEN STREET SOCIAL

JASON ATHERTON

## VEGAN MENU

British spring vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Green bean, truffle & hazelnut salad <i>Nuts, soya</i>	13.00
Isle of Wight tomato tartare with verjus granita & sourdough croutons Gluten	14.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts,</i>	13.00
Roasted celeriac risotto, woodland mushroom, truffle, garlic & parsley <i>Soya, Sulphur dioxide, gluten</i>	18.00

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



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## TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

## Tasting Menu

Afternoon tea

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, garlic & parsley  
*Soya, Sulphur dioxide, gluten*

Seasonal fruit sorbet

Blood orange sorbet, berries & kir royal granita  
*Sulphur dioxide*

70% chocolate, pear sorbet & tofu  
*Gluten, soya*

£85.00

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