

Pollen Street Social

Starters

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

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Slow cooked Copper maran egg, turnip purée,
parmesan, sage & kombu crumb, chicken leg

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

Mains

Poached sea bass, Tokyo turnip, Paignton Harbour crab
reduction, apple & olive oil mash

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Lake District lamb, loin & braised shoulder hot pot, beetroot and
blackcurrant, Savoy cabbage

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Cumbrian suckling pig, roasted chicory, braised red cabbage,
pickled date

Desserts

Bitter chocolate pave, olive biscuit,
olive oil ice-cream

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English bramble, "Eton mess", bramble sorbet,
Brillat-Savarin mousse

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Brogdale pear, goat's milk ice cream,
honey & bee pollen