

**POLLEN
STREET
SOCIAL**
JASON THERTON

Vegetarian & Vegan Menu

3 Course £95

STARTERS

Isle of Wight tomatoes dressed in Picualia olive oil, Seirass cheese, sourdough,
Charentais melon and sherry sorbet

Braised Lincolnshire broccoli stem, toasted nori,
preserved lemon & hazelnut

Baked Roscoff onion, Highmoor cheese, sourdough, "French onion soup",
black truffle juice

MAINS

Aged Acquerello rice, Teardrop peas, braised morels, wild garlic

"Cacio e Pepe" Arlington white egg yolk raviolo, Provencal asparagus, 36-month aged parmesan

Selection of British Isles cheeses
£10/£20 Supplement

DESSERTS

Manjari 64% chocolate, espresso meringue, Mascarpone ice cream, Amaretto

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Gariguette strawberries, 70% dark chocolate & tofu, vanilla & rice milk ice cream

Petit Fours