

POLLEN
STREET
SOCIAL
JASON *a* L THERTON

Tasting Menu

165

Wine Pairing

100/250

“Tea & Cake”

“Yorkshire pudding choux” with Umai caviar

Devon crab, Spanish melon, preserved lemon, ajo blanco ice-cream,
xo

Orkney scallop, razor clam, leek, smoked butter, samphire
£28 Supplement

Roasted Newlyn turbot, white asparagus, warm roe sauce

65-day aged beef fillet, duck liver, kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread, Périgord truffle sauce

Selection of British Isles cheeses
£15 Supplement

Cherry, Pedro Ximenez & chocolate, mint

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours