

**POLLEN
STREET
SOCIAL**
JASON THERTON

Tasting Menu

120

Wine Pairing

100/250

“Tea & Cake”

Cauliflower, vadouvan & black garlic

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

Baked Roscoff onion, Highmoor cheese sourdough,
“French onion soup”, Black truffle juice

“Cacio e pepe” Arlington white egg yolk raviolo, Provençal asparagus, 36 month aged parmesan

Selection of British Isles cheeses

£15 Supplement

Cherry, Pedro Ximenez & chocolate, mint

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours