

POLLEN STREET SOCIAL

JASON THERTON

Lunch Menu

3 course £58

Aperitif

Moët & Chandon Grand Vintage 2015

£20 / £100

Cocktail of the week

Tequila, Blueberry, Chili, Ginger beer
£12

Clear headed of the week

Everleaf Forest, ginger, light tonic water
£9

“Tea & Cake”

Starters

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

Pressed smoked ham knuckle, rabbit & duck liver,
red plum and toasted brioche

Shellfish raviolo, Umai caviar, Wild mushroom & seaweed duxelles,
36-month aged parmesan
£20 supplement

Mains

Wild bream, Spring cabbage and koji purée, artichoke barigoule, Datterini tomatoes,
Cockle chowder

Devon Lamb Rump, Braised shoulder, Smoked Linzer potatoes, Gem lettuce, Wye Valley Asparagus

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread, Périgord truffle sauce
£25 supplement

Desserts

Roasted apricot, milk ice cream, lemon verbena

Jersey milk crème Brûlée, candied Provence white Asparagus, Gariguettes strawberries

Selection of British Isles cheese
£15 supplement

Petit Fours