

CITY SOCIAL

APERITIF

Moët & Chandon Grand vintage, brut | 16.5
Ruinart Brut, Rosé, NV | 19
Dom Perignon, Brut 2010 | 32

Bloody Mary | 15
'The Lakes' G&T | 14
Italicus spritz | 12

Peroni Azzurro draft, 5.1%, 400 ml | 4.5
Empress Pale Ale, 4.5%, 330 ml | 5
Subtle Fox Lager, 4.0%, 330ml | 5

TO BEGIN | 7

Tunworth & truffle croquets
Haggis Bonbons
Cep Arancini

STARTERS

Roast Onion Squash Velouté, cob nut and pumpkin seed granola
Crispy pigs head, fermented apple, celeriac salad, mustard dressing
Lobster tortellini, cauliflower, shellfish bisque
'Pollen Street Social' Chorizo English breakfast

MAIN COURSE

Roast 45 day aged Hereford beef sirloin, Yorkshire pudding, roast potatoes, heritage carrots, greens
Josper grilled pork neck, mustard mash, tender stem broccoli
Roast cod, Jerusalem artichoke, salsify, savoy cabbage
Celeriac risotto, aged parmesan, wild mushroom, truffle

SIDES | 6

Triple cooked chips | Olive oil mash | Mixed greens | Heritage carrots | Cauliflower cheese

DESSERTS

Milk chocolate delice, white chocolate, milk ice cream
Lemon meringue pie
Sticky toffee pudding, almond, vanilla ice cream
Selection of sorbets and ice cream
Selection of 5 cheeses served from our cheese trolley (supp £5)

3 Courses 45.00