

CITY SOCIAL

SUNDAY

APERITIF

Moët & Chandon Grand vintage, brut | 16.5
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Dom Perignon, Brut 2010 | 30

Bloody Mary trolley | 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
Cured trout, confit beetroot, horseradish, watercress
'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
Roasted whole plaice, caper, lemon, purple kale, parsley
White onion risotto, aged parmesan Allium, Roscoff

SIDES | 6

Triple cooked chips | Olive oil mash | Tender stem Broccoli | Heritage carrots, | Green beans | Cauliflower cheese

DESSERTS

Milk chocolate delice, salted caramel, milk ice cream
Apple & blackberry crumble tart, bay leaf custard
Sticky toffee pudding, hazelnut, vanilla ice cream
Selection of sorbets and ice cream
Selection of 5 cheeses served from our cheese trolley (supp £5)

3 Courses 45.00