

POLLEN

A LA CARTE MENU

- Salted egg and sweet potato sabayon, joselito, dukkah, apricot 32
- Red prawn tartare, tomato, burrata 39
- Scottish brown crab, butternut squash, sage ricotta 38
- Fole gras torchon, pear, caper, witch finger grape, toasted brioche 39
- Braised pork belly, white and green asparagus, quail egg 36
- Josper-baked globe and jerusalem artichoke, pear, parmesan, basil 30
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- Jerusalem artichoke risotto, smoked butter, licorice honey (v) 39
- Confit gigha halibut, smoked egg yolk, apple, radishes, salsa verde 48
- Grilled octopus leg, padrón pepper, bagna càuda, tomatoes 54
- Sautéed scallop, white bean veloute, squid ink, caviar 58
- Poached and roasted french duck, pear, celeriac, anise jus 52
- Iberico pork collar, carrot, whipped feta, dukkah, pickled ginger 56
- Veal loin and sweetbread, pea, asparagus, walnut 54

A4 wagyu tender shoulder (230g) 68

35-day aged stockyard tomahawk (1kg) 180

Sides

- Mixed leaves salad 10
- Mashed potato, ceps relish, watercress 12
- Roasted red cabbage, tahini, sesame, cheddar 12

All prices are subject to service charge and tax