

POLLEN

EARLY DINNER MENU

3 COURSES

WINE OR NATURAL JUICE PAIRING

118 PP

Pork, girolles, savoury, pickled peaches

Red prawn, tomatoes, buratta

Cured kuhlbarra barramundi, watermelon & tomato vinaigrette, avocado

Asparagus, peas, walnuts, smoked egg yolk

Kale gnocchi, tuscan kale, pine nut, mushroom

French duck, pear, celeriac, ceps, anise jus

Monkfish cheeks, peas, broad beans, hazelnuts, mint, joselito

Veal loin and sweetbread, polenta, sage, pickled cherries

Apple tarte tatin, salted almond ice cream (for 2 to share)

White chocolate, blackcurrant, szechuan pepper, honey ice cream

Rhubarb, earl grey ice cream, tarragon

European cheeses +10

Coffee/ tea +5

All prices are subject to service charge and tax