

POLLEN

A LA CARTE MENU

Akoara king salmon, pink grapefruit, seaweed, cured scallop 36

Salted egg and sweet potato sabayon, joselito, dukkah 32

Langoustine, artichokes, lardo, quinoa, hazelnuts 39

Beef tartare, smoked egg yolk, pickled vegetables 36

Scottish brown crab, butternut squash, pancetta, sage ricotta 38

Octopus, padron peppers, bagna cauda, tomatoes 54

Iberico pork collar, carrots, feta, pickled ginger 56

Poached and roasted duck, pearl barley, peach, onion 52

Jerusalem artichoke risotto, smoked butter, licourice honey (v) 39

Halibut, crab bisque, confit fennel, compressed cucumber, apple 50

A4 wagyu shoulder tender (230g) 68

35-day aged stockyard tomahawk (1kg) 180

Sides

Mixed leaf salad 10

Tomato, buratta, tapenade salad 12

Potato puree, cepe relish, watercress oil 12

Baked red cabbage, cheddar, tahini, sesame 12

All prices are subject to service charge and tax