

# 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
Foie gras torchon, pear, caper, witch finger grape, toasted brioche	39
Venison carpaccio, parsnip, ginger, wood sorrel	36
Josper-baked globe and jerusalem artichoke, pear, parmesan, basil	30
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*