

# POLLEN

## A LA CARTE MENU

2 COURSES 88  
3 COURSES 98

### STARTERS

Akaroa king salmon, pink grapefruit, seaweed, cured scallop

Roasted potato and leek sabayon, slow cooked egg, joselito

Langoustine, artichokes, lardo, quinoa, hazelnuts

Beef tartare, smoked egg yolk, pickled vegetables

Sautéed scallops, pumpkin, chicken wings, fermented chilli

### MAINS

Octopus, padron peppers, bagna cauda, tomatoes

Iberico pork collar, carrots, feta, pickled ginger

Poached and roasted pekin duck, fennel, pomegranate, saffron, beetroot

Salt baked celeriac, pecorino, black garlic, walnuts, grapes, black truffle

Atlantic cod, celtuce, gnocchi, sea urchin cream, almonds

Beef wellington, truffled potato puree (for 2 persons) +18

A4 wagyu shoulder tender (230g) +16

35-day aged stockyard cote de boeuf (1kg) (for 3 persons) +6

### SIDES

Mixed leaf salad 10

Tomato, burrata, tapenade salad 12

Potato puree, cepe relish, watercress oil 12

Baked red cabbage, cheddar, tahini, sesame 12

### DESSERT

Passion fruit parfait, mandarin, long pepper, ricotta ice cream

Cranberry cheesecake, rose, raspberry, pistachio

Valrhona 70%, porcini, carrot beignet, sea buckthorn sorbet

White chocolate, blackcurrant, szechuan pepper, honey ice cream

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

European cheeses, selection of 3 pieces +8

*All prices are subject to service charge and tax*