

POLLEN

DINNER TASTING MENU

7 COURSES 168

Snacks

Amuse bouche

Red prawn tartare, tomato

Crab, butternut squash, pancetta, sage ricotta

Foie gras torchon, pear, capers, witch finger grapes, toasted brioche

Salmon, ikura, green apple, radishes

Poached and roasted french duck, pear, celeriac, anise jus
or

Braised beef cheek, carrot and caraway puree, french beans, hazelnuts, pickled daikon

Rhubarb, earl grey, tarragon

Valrhona 70%, scotch whisky, passion fruit, smoked yogurt
or

European cheeses +10

Coffee/ tea +5

Wine pairing (4 glasses) +88
Wine pairing (6 glasses) +118

Prices are subject to service charge and tax