

POLLEN

*A specially created menu surrounding five beautiful stories
told through the eyes of Pollen's Executive Chef Steve Allen*

5 COURSES 155

5 GLASSES 55

Quail, crab and peas

Smoked potato, egg yolk

Hamachi, tuna, salmon

Pollen's garden, seasonal vegetables, bagna cauda

Homemade sparkling "rosé", rhubarb, basil, Hendrick's gin

Langoustine & lardo, zucchini, smoked ricotta

Catarratto, falco peregrino, bosco falconeria, terre siciliane, 2012

Sea & sand, king salmon, scallop, crab, sea vegetables

Hot white grape juice, jasmine flowers, lime leaf

Beef cheek "tea", turnips, onions, horseradish

A fleur de pampre, la florane, cotes du rhone visan 2015

or

Roast duck, cepes, peaches, barley

Shiraz, frankland estate, frankland river 2015

"Tea at Raffles"

Citrus English breakfast, milk ice cream

Cherries

Homemade apricot and vanilla wine

All prices are subject to service charge and tax