

POLLEN

LUNCH MENU

3 COURSES 55
5 COURSES 85

Smoked mackerel, saffron brandade, pickled cucumber

Josper grilled white asparagus, parmesan, morels

Spring vegetable salad, wild garlic pesto, bagna cauda

Orange yellowtail, watermelon & tomato vinaigrette, avocado +10

Kale gnocchi, tuscan kale, parmesan, pine nut, mushroom

Red bass, buttermilk, kale, cauliflower, pickled lemon

Beef cheek consommé, turnip, cardamom

King salmon, smoked mussel dressing, pink grapefruit, seaweed +10

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

White chocolate, blackcurrant, szechuan pepper, honey ice cream

Rhubarb, earl grey ice cream, tarragon

European cheeses +10

Coffee/ tea +5
Wine pairing +45

All prices are subject to service charge and tax