

POLLEN

LUNCH MENU

5 COURSES 85

Snacks

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Winter Tart, 16 vegetables, porcini ice cream (V)

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Cured King Salmon, pomegranate, bacon, crème fraîche

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Lobster and Red Prawn Ravioli, tomato, lemongrass and basil

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Pan Fried Sea Bream, cauliflower, monks' beard, herb jus

or

Roasted Lamb Loin, goats cheese gratin, pistachio, pea puree

or

Wild Venison, red onion salsa, salsify, burnt garlic aioli

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Earl Grey Cream and Jelly, hazelnut, black cherry

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Coffee/ tea +5
Wine pairing +45

All prices subject to service charge and tax.