

POLLEN

A LA CARTE

STARTER & MAIN 88
STARTER, MAIN & DESSERT 98

Snacks

Spring tart

sixteen vegetables, joselito, porcini ice cream

Scottish lobster manti

asparagus, tomato, lemon, oscietra caviar +8

Black lemon cured halibut

white asparagus, olive cream, shallots

Beef tartare

smoked egg yolk, avocado, crème fraiche, spiced cracker

Akaroa king salmon

curried mussel broth, green apple

Sautéed scallops

cauliflower, apple, confit egg yolk, bacon crumbs

Fremantle octopus

fennel, orange, spiced potato espuma

Japanese kinmedai

roasted broth, radish, golden beetroot, lemon

Iberico pork collar

red onion salsa, walnuts, burnt garlic aioli

Roasted pekin duck

swede, orange, enoki, nashi pear

Pyrenees milk fed lamb

prunes, pine nuts and sweetbreads

Beef wellington

truffled potato puree (for 2 persons) +36

Josper grilled thousand guineas shorthorn beef

Striploin (300g) +5 | Tenderloin (250g) +16

Sides

Pickled vegetable and romaine salad 10 | Tomato, burrata, tapenade salad 12

Truffled potato puree 14 | Cumin roasted vegetables with honey 12

All prices are subject to service charge and tax