

POLLEN

LUNCH MENU

3 COURSES 55

Snacks

Cured King Salmon, pomegranate, bacon, crème fraiche

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

Lobster and Red Prawn Ravioli, tomato, lemongrass and basil +8

Wild Venison, red onion salsa, salsify, burnt garlic aioli +8

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

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

Zucchini, pumpkin and barley risotto (V)

Sweetcorn Mousse Cake, Oreys 35% chocolate, goji sorbet

Earl Grey Cream and Jelly, hazelnut, black cherry

British cheese selection

Smoked Northumberland, Stilton, Wigmore

Coffee/ tea +5

Wine pairing +45

All prices are subject to service charge and tax