

POLLEN

TERRACE

Small Plates

CROQUETTES

Mushroom, ham or mixed, 3 pcs 10

SOURDOUGH BREAD

with butter & olive oil** 6

with hummus, fennel & dukkah+ 7

with green olive, walnut & pomegranate+ 9

CHEESE & CHARCUTERIE

Selection of 3 european cheeses with crackers* 16

Mortadella, parma ham & chorizo, 75g 18

Parma ham, 50g 20

Jamon joselito 35g 35

Niepoort, Ruby Port NV +15

SALAD

Fennel, carrot, black olive & lemon+ 12

Radicchio, pear, walnut & stilton+ 12

French bean, edamame, almond and feta** 13

Heirloom tomato, buratta & tarragon** 13

Syrah Mourvedre, Cape Bleue Rose 2017 +14

Prosecco, Villa Sandi 2016 +12

FISH & MEAT

Salmon carpaccio, fennel & grapefruit 14

Prawns in garlic & chilli, anchovies and sprouts 18

Beef tartare, confit egg yolk, vegetable chips 16

Sauvignon Blanc Semillon, Amelia Park +14

Syrah Mourvedre, Cape Bleue Rose 2017 +14

VEGETARIAN

Chilled tomato & red pepper gazpacho, croutons+ 10

Hot soup of the day, toasted sourdough* 11

Patatas bravas, piquillo pepper* 10

Red onion, mushroom and walnut tart* 16

Large Plates

MEAT

Slow cooked lamb shank in lemon & fennel 28

Confit duck leg, sweet potato and orange 26

Josper Grilled 1000 guineas beef striploin 250g 40

Whole spring chicken, tomato, peppers & olive 30

Cabernet Sauvignon, Chapel Hill Parson 2016 +14

Barbera, Monferrato Rosso 2012 +14

FISH

Pan fried seabass, zucchini, tarragon butter sauce 26

King salmon, couscous, red pepper and lemon 26

Pinot Grigio, Monte Campo 2017 +14

Chardonnay, Domaine Ellevin 2017 +15

VEGETARIAN & VEGAN

Eggplant Parmigiana* 23

Baked pumpkin, green beans, almonds & broccoli+ 20

Saffron risotto, grilled asparagus, gremolata** 22

Chardonnay, Domaine Ellevin 2017 +15

Pinot Noir, Nielson by Byron 2014 +15

PASTA

Potato gnocci, kale pesto* 22

Handmade smoked bacon & mushroom tagiatelle 25

Pinot Grigio, Monte Campo 2017 +14

SIDES

Truffled potato puree* 12

Honey & cumin roasted vegetables* 10

Broccolini & Portobello mushrooms* 12

SWEETS

Spiced crème catalan* 10

Caramelised pear tarte tatin with earl grey ice cream (for 2 persons)* 30

Warm valrhona chocolate torte, espresso chantilly* 14

Valencia orange cake, mascarpone cream* 13

Homemade Ice cream and sorbet selection, 3 scoops* 9

Moscato, Primo Amore NV +14

Niepoort, Ruby Port NV +15

* = Vegetarian or can be made vegetarian

+ = Vegan or can be made vegan

All prices are subject to service charge and tax

POLLEN

TERRACE

Beverage Menu

WINES

by the glass / bottle

Our full wine list is also available – please ask our server for details

CHAMPAGNE (125ml)

Vieille France L'originelle, Brut, Avize, NV 22 | 120

SPARKLING (125ml)

Prosecco, IL Fresco Villa Sandi, Extra Dry DOC, 2016 16 | 85

WHITE (150ml)

Pinot Grigio, Monte Campo DOC, Veneto, 2017 18 | 85

Sauvignon Blanc, Amelia Park, Margaret River, 2018 20 | 95

RED (150ml)

Barbera Cabernet Franc, Monferrato Rosso DOC, Piedmont, 2012 18 | 85

Cabernet Sauvignon, Chapel Hill Parson, McLaren Vale 2016 20 | 95

ROSE (150ml)

Syrah Mourvedere, Jean Luc Colombo, Provence 2017 20 | 95

SWEET (125ml)

Moscato, Primo Amore, Veneto NV 17 | 95

ARTISAN BEER

Pollen Lager 14

Tuatara Coastin Session IPA, Kapiti Coast, New Zealand 16

Red Apple Zeffer Craft Cider, New Zealand 14

POLLEN SIGNATURE COCKTAILS 18

Pollen

Bacardi Rum, triple sec, pernod, orgeat, grapefruit, passion fruit

Cloud Forest

Malibu rum, banana liquor, orange, pineapple, mint, vanilla

Elderflower Mist

Hendrick's gin, elderflower liquor, lemon, egg white

Daily Express

Padron XO café, kahlua, vanilla, espresso

NON ALCOHOLIC

Freshly squeezed juice of the day 10

Thai fresh coconut 10

TEA SELECTION

English Breakfast, Earl Grey, Jasmine Ting Yuan,
Ginger Breeze, Chamomile Meadow, Bavarian Mint, Strawberry Flip

Teapot For 1 6

Teapot For 2 10

COFFEE

Espresso, Macchiato, Long Black 6

Cappuccino, Latte, Flat White, Mocha 8

Double Shot, Iced or Add Caramel Syrup +2

Hot Chocolate 8

Nordaq still or sparkling water (free flow) 5

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