

POLLEN

Modern interpretive cuisine is about freedom, experimentation and imagination.

Embodying quality produce, refined techniques and creativity, my cuisine seeks to inspire diners to be curious about the flavours, textures and origins of food.

As individuals, we interpret the world around us through our unique life experiences – what we see, smell and taste stimulate distinct personal emotions and nostalgia.

My cuisine is an expression of the influences encountered on my journey – and I hope to share them with all of you.

Welcome to Pollen, we look forward to inspiring you with our food and hospitality.

Michael Wilson
Executive chef

POLLEN

CHEF'S MENU 168

SOMMELIER'S SELECTION PAIRING 128
HAND CRAFTED TEMPERANCE PAIRING 48

Snacks

Gramona Corpinnat Imperial Brut, Alt Penedes, Spain 2014
Tepache

Ebro delta smoked eel
seaweed vinegar, sea succulents, fish net
Assyrtiko, Domaine Sigalas, Santorini, Greece 2017
Cantaloupe melon

Lettuce gazpacho
spanner crab, whey granita, cucumber, Espelette pepper

Beef heart tomato
black garlic balsamic, marigold, basil, sheep's curd
Agiorghitiko, Syrah, Mavrofilero, Domaine Skouras, Peplo, Argos, Greece 2018
Prickly pear

Scarlet prawn
acquerello rice, coriander, lime
Vermentino di Gallura, Cantina Canayli Superiore DOCG, Sardinia, Italy 2017
Gala apples and celeriac

Duck neck and foie gras sausage
aged duck breast, apple, parsnip, charred jus
Chateau Musar Rouge, Bekaa Valley, Lebanon 2012
Rayas, Chateau des Tours Reserve Rouge, Cote du Rhone, 2015 +12
Sour cherry

Williams pear
lemon verbena, yogurt, long pepper

Ancient grains
carob mousse, rehydrated figs, roasted barley ice cream, spelt
Chateau Rieussec, Sauternes, France 2014
Faux white port

Inclusive of still or sparkling water
selection of coffee or tea served with mignardises

Tasting menu to be taken by the entire party

All prices are subject to service charge and tax