

# POLLEN

Pollen draws its inspiration from both the unique ingredients and traditions passed down through each generation of the Ancient Mediterranean.

For thousands of years these diverse groups of cultures & civilizations have called the Mediterranean home. Brought together through trade and conquest, these cultures have assimilated into the modern countries we know today.

Through our cuisine we aim to show reverence to the people of the old world.

Reverentiam exhibere

Executive Chef, Michael Wilson



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VEGETARIAN TASTING MENU 168  
SOMMELIER'S SELECTION PAIRING 128  
FRUIT INFUSED TEA PAIRING 48

## Snacks

*Louis Roederer Rosé Millesime, Brut Champagne 2013*  
**Tepache**

## "Shawarma"

falafel, eggplant, pickled red cabbage  
*Assyrtiko, Domaine Sigalas, Santorini, Greece 2017*  
**Pomegranate**

Lettuce gazpacho  
burrata, 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**

Pearl barley "puls"  
wild garlic, sweet peas, bergamot, sea fennel  
*Pernot Belicard Puligny Montrachet, Burgundy, France 2016*  
**Jackfruit**

Wild mushroom tart  
caramelised celeriac, Umbrian autumn truffles  
*Nerello Mascalese, Frank Cornelissen 'Susucaru' Rosso, Sicily, Italy 2018*  
**Beetroot**

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*