

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

VEGETARIAN TASTING MENU 168
SOMMELIER'S SELECTION PAIRING 118
HAND CRAFTED TEMPERANCE PAIRING 48

Snacks

Gramona Corpinnat Imperial Brut, Alt Penedes, Spain 2014
Tepache

"Shawarma"

falafel, eggplant, pickled red cabbage
Assyrtiko, Domaine Sigalas, Santorini, Greece 2017
Cantaloupe melon

Lettuce gazpacho

burrata, whey granita, cucumber, Espelette pepper

Beef heart tomato

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

Beetroot risotto

aged acquerello carnaroli rice, parmesan fondue, kampot pepper
Domaine Alexandre Parigot, Chassagne-Montrachet 1er Cru, Burgundy, France 2017
Jackfruit

Artichoke en croute

black truffle, sauce barigoule, potato purée
Grüner Veltliner, Domäne Wachau, Smaragd, Ried Achleiten, Austria 2018
Gala apples and celeriac

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