

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

DISCOVERY MENU

STARTER, MAIN & DESSERT 118
3 GLASSES, SOMMELIER'S SELECTION 78

STARTERS

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

Beef heart tomato
black garlic balsamic, marigold, basil, sheep's curd

Seared foie gras
jerusalem artichoke, fig marmalade, walnut

Carne crudo
diced raw beef, lemon, parmesan sabayon, black winter truffle

Scarlet prawn +10
acquerello rice, coriander, lime

MAINS

Artichoke en croute
black truffle, sauce barigoule, potato purée

Falkland Islands toothfish
green tomato, sweet peas, squid, bergamot

Suckling pig
young artichokes, pearl onion, lovage

Wanderer free range beef
short rib, loin, salsify, wild garlic, horseradish

Duck neck and foie gras sausage
aged duck breast, apple, parsnip, charred jus
(for 2 persons)

DESSERTS

Pandan rice pudding
tropical fruits, aloe vera, coriander, coconut

Ancient grains
carob mousse, rehydrated figs, roasted barley ice cream, spelt

Fleur de pamplemousse
ruby grapefruit, yogurt, coconut, meringue

Mont Noir +10
Brillat savarin cheesecake, frangipane, black winter truffle