

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 VEGETARIAN MENU 168
SOMMELIER'S SELECTION PAIRING 138
HAND CRAFTED TEMPERANCE PAIRING 48

Snacks

"Shawarma"

falafel, eggplant, pickled red cabbage

Lettuce gazpacho

burrata, whey granita, cucumber, Espelette pepper

Grilled asparagus

sheep's curd, hazelnuts, kale, ramson

Beetroot risotto

aged acquerello carnaroli rice, parmesan fondue, kampot pepper

Artichoke en croute

black summer truffle, sauce barigoule, potato purée

Williams pear

lemon verbena, yogurt, long pepper

Ancient grains

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

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

All prices are subject to service charge and tax