

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 138
HAND CRAFTED TEMPERANCE PAIRING 48

Snacks

Ebro delta smoked eel
seaweed vinegar, sea succulents, fish net

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

Grilled asparagus
sheep's curd, hazelnuts, kale, ramson

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

Duck neck and foie gras sausage
aged duck breast, apple chutney, celeriac, charred jus

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