

The MODERN PANTRY

CLERKENWELL

£35 PRIVATE DINING MENU 6

STARTERS

Roast courgette, pea, leek & pecorino fritters, roast tomato & golden raisin curried yoghurt

Aubergine dengaku, pickled shimeji & enoki mushrooms, Thai basil cress

H Forman & Son's salmon sashimi, truffled mustard seed & soy dressing, yuzu tobiko

Wild mushroom smoky roast quail, baby gem, Kalamata olive & cucumber salad, tomato & tarragon dressing

MAINS

Sweet potato, tofu & pea inari tempura, spiced soy broth, turmeric pickled grelot onions, confit girolles, mole rojo crumbs

Chermoula marinated cod, pea & yuzu puree, Jersey Royals, radish, ginger & watercress

Confit duck leg, vanilla braised borlotti beans, marinated feta, spiced gooseberry relish

Slow roast Paddock farm pork belly, spring greens, chickpea, n'duja & smoked paprika croquette, roast nectarine & liquorice relish

DESSERTS

Cinder toffee affogato

Raspberry parfait, manuka cake, hops jelly, puffed spelt

White chocolate mousse, coconut, amchur & celery seed crumb, elderflower poached gooseberries, gooseberry ice cream

Tumeric meringue pavlova, pineapple, kalamansi lime cream, passionfruit & Aleppo chilli roast macadamia nuts

Newby Tea or Caravan Coffee