

The MODERN PANTRY

CLERKENWELL

PRIVATE DINING MENU . 8

STARTERS

Shichimi roast trout, wakame, salted cabbage & hijiki salad, miso dressing

Pickled golden beetroot, cauliflower, turnip & fennel salad, horseradish & sumac vinaigrette, spiced hazelnuts

Treacle cured Loch Duart salmon, pink grapefruit & Urfa chilli dressing, smoked mayonnaise

Masala roast venison, beetroot, papaya, green mango & tomatillo som tam, blackberry vinaigrette

MAINS

Quinoa, broad bean & smoked artichoke risotto, spiced aubergine, saffron puree, olive & coconut yoghurt dressing

Pan fried pollock, smoked potato, Scottish girolles & samphire, pickled mussels, shiso & jalapeno dressing

Baharat roast duck breast, kohlrabi, roast radish & lemongrass braised cherry tomatoes, roast peach & black garlic relish

Ajowan & turmeric marinated chicken, summer beans, confit bok choy, cherry, coriander & pickled mustard seed relish

DESSERTS

Aqua faba meringue, berries, strawberry sorbet, summer fruit consommé

Peanut butter parfait, cherry & croissant ice cream

Bitter chocolate delice, milk chocolate & caraway ice cream, beurre noisette, raspberries

Stichelton, St. James & Appleby's Cheshire, The Modern Pantry oat cakes, sour cherry, fennel & Cox's apple chutney

Newby Tea or Caravan Coffee

An optional 12.5% service charge will be added to your bill
IF YOU HAVE AN ALLERGY,
PLEASE INFORM A STAFF MEMBER