

# The MODERN PANTRY

June 2010, Private Dining £35

## Starters

Beetroot, fennel & roast cherry tomato soup, pesto crouton

Warm asparagus, yellow courgette, braised red onion, fennel & spiced pecan salad, goats curd, Manuka honey & lemon vinaigrette

Smokey grilled aubergine, yuzu, soy, chilli & ginger dressing, crispy shallots

Grilled Wagyu beef bavette, carrot & miso puree, sea aster, chocolate, chilli & tonka bean jus

## Mains

Edamame, mint & feta briq, artichoke, ricotta & tarragon dumpling, leek & mushroom scotched quail egg, sea purslane, tomato, soy & yuzu dressing

Roast wild sea trout, beetroot, radish & pickled rhubarb salad, macadamia & wattleseed crisps, shaoxing & verjus dressing

Poached guinea fowl, lentils, aubergine & shimeji mushrooms, soy dressing

Grilled miso marinated onglet steak, fenugreek roast sweet potato, green bean & lemongrass braised cherry tomato salad

## Desserts

Redcurrant & lychee Eton Mess ice cream, strawberries, peanut macaroon

Chocolate mousse cake, caramelised banana & liquorice, Broadside reduction

Neal's Yard cheeses, The Modern Pantry chutney & oatcakes

An optional 12.5% service charge will be added to your bill

We use free range organic eggs

IF YOU HAVE AN ALLERGY, PLEASE INFORM A STAFF MEMBER