

eldr

GUEST CHEF: SOLLA EIRÍKSDÓTTIR x ELDR

Solla Eiríksdóttir & Eldr head chef Jenny Warner celebrate
Vegan at Home, published by Phaidon

WELCOME

Bread basket with nettle pesto

Sparkling Birch Sap Wine, Sav, Sweden 2018

STARTERS

Courgette and horseradish macadamia cheese rolls

Sémillon, 'Nobody's Perfect', Ch. Montfaucon, Bordeaux, France 2018

English asparagus, Jersey Royals, smoked hazelnuts & wild chervil

Dry Estate Furmint?, Juliet Victor Tokaj, Hungary 2017

MAIN COURSE

Roasted king oyster mushroom, pine nut & cashew cream,
charred broccoli, lemon sauce

Côtes du Rhône-Villages, 'Le Cros', Domaine les Aphillanthes, Rhône, France 2015

DESSERT

Spicy rhubarb pavlovas

Ice Cider, 'Claim', Brännland, Sweden 2018

£65 for 4 courses + bread
Additional £45 drinks pairing

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Please inform us if you have any dietary or allergen requirements.