

The
MODERN PANTRY
CLERKENWELL

Nibbles

- The Modern Pantry sourdough; poppy seed, sumac & quinoa lavosh; and soda bread, Lescure salted butter £3.50
- Spiced nuts & seeds £3.50
- Persian spiced cashews/ Liquorice macadamias/ Marinated olives £4.00

Small plates & Starters

- Roast onion squash & red chilli soup, lemon yoghurt, spiced pumpkin seeds £6.90
- Roast beetroot, hijiki & feta fritters, black garlic & hazelnut yoghurt, lemon salsa £7.40
- Cumin roast lentil patty, swede, carrot, turnip & mange tout salad, tonkatsu dressing, beetroot aioli, spiced peanut crumb £8.80
- Roast venison haunch, pistachio puree, lemon, manuka honey & mustard seed dressing £8.50
- Beetroot, carrot & chickpea hash, green romesco sauce, grilled tenderstem broccoli, aubergine relish £7.50
- Persian spiced scotch quail eggs, date & tamarind chutney, dill yoghurt £6.50
- H Forman & Son's salmon sashimi, blood orange, lemongrass & miso dressing, spiced almond & sesame seed crumb £8.50
- Laksa spiced fish & cheddar croquettes, wasabi dipping sauce £7.50
- Sugar cured New Caledonian prawn omelette, smoked chilli sambal, green chilli, spring onion, coriander £10.50
- Cornish crab, lemongrass & lime leaf arancini, brown crab & ponzu mayonnaise £8.50

Salads

- Grilled goats cheese, artichoke, roast red onion, freekeh & sweetcorn salad, spiced pumpkin seeds, cumin dressing £9.50 or £15.50
- Cumin roast salsify, rhubarb, pickled carrot, fried okra & baby spinach salad, sumac potato crisps, garlic membrillo dressing £8.50 or £15.00

Mains

- Celeriac, wild mushroom & garlic Wellington, Winter greens, hazelnut, Shaoxing & verjus dressing £16.80
- Miso marinated Cornish fish, sugar snaps & red onion, kumquat salsa verde, macadamia crumb £21.50
- Slow roast Gloucester Old Spot pork belly, red cabbage puree, spiced parsnip, feijoa & apple relish £18.00
- Tandoori spiced duck breast, pickled butternut squash, chervil root & shiitake mushrooms, Greek yoghurt dressing £21.50
- Ras el hanout roast lamb rump, braised shoulder spring roll, parsnip puree, curly kale, pickled walnut ketchup £21.50

Sides

- Salad greens, pomegranate molasses dressing £4.00
- Szechuan peppercorn, garlic & chilli fried purple sprouting broccoli £3.80
- Urfa chilli roast pink fir potatoes, toasted almonds, smoked ricotta £4.00
- Cassava chips, roast pineapple ketchup, sriracha mayonnaise £5.50

**THE MODERN PANTRY
COCKTAILS**

Floral Dougie £10.00

Chamomile infused ELLC gin, Campari, red vermouth

Winter Warmer £9.90

Bourbon, Chocolate Vermouth, smoked chilli

Sloe Royale £9.00

Sipsmith sloe gin, prosecco

Old Fashioned £9.00

Maker's Mark bourbon, orange bitters, orange zest

Espresso Martini £10.00

ELLC vodka, coffee liqueur, espresso

Non – alcoholic cocktails

'No booze' G & T £7.50

Seedlip Spice 94, Fentimans tonic

Fruity Paula £ 7.50

Cranberry, orange, peach puree, fresh mint

Virgin Mary £5.50

Tomato, Tabasco, lemon, Worcestershire sauce, celery, salt & pepper

(Classic cocktails available on request)

LIQUID GOODNESS

Jasmine, mint & elderflower Iced Tea £4.50

Homemade lemonade £4.50

Citrus zest, lemon & sparkling water

SOFT DRINKS

Coke/Coke zero £3.00

Double Dutch hot ginger beer £3.50

Fentimans tonic/light tonic/soda water/

bitter lemon/ginger ale £2.50

JUICES

Fresh orange juice £4.00

Organic apple juice £4.00 Pink grapefruit juice £4.00

GLASS OF BUBBLES (125ML)

Mabis Prosecco, 2016, Veneto, Italy ~ £6.00

Akarua Brut, NV, New Zealand ~ £9.00

Akarua Brut Rosé Brut NV, New Zealand ~ £10.00

Ayala Brut Majeur NV, Champagne, France - £9.00

Marc Hebrart, Brut ter Cru 'Cuvee Reserve' NV, Champagne, France - £11.00

Moet & Chandon Brut NV, Champagne, France - £13.00

GIN & TONIC (25/50ML)

East London Liquor Company Dry Gin £6/£11.50

ELLC Batch 2 £6.50/£13.00

Hendricks £6.50/£13.00

Hendricks Midsummer Soltice Gin £6.70/£13.50

Sipsmith Orange & Cacao £6.50/ £13

Sipsmith Sloe Gin £6.50/ £13

CRAFT BEERS (330ML)

Broadway Boss, Pils Lager, London Fields Brewery, 4.6%
Unfiltered lager, balance & refreshing bitterness £5.50

Jake's Saffron Beer, Blonde Lager, Kent 4.8%
Lightly hopped, smooth lager marries saffron flavours with hints of honeycomb & tangerine(vegan) £5.70

Hackney Hopster, Pale Ale, London Fields Brewery, 4.2%
Light, dry & crisp with a touch of malt flavour. £6.00

Jake's Session IPA, Kent 4.1%
Clean flavour. Easy-drinking, not overly challenged with hops & malts. (vegan) £5.70

Windrush Stout, Brixton Brewery, London 5%
Rich, chocolatey & smooth, with a deliciously creamy finish £6.50

Brewdog Punk Alcohol Free IPA, London 0.9%
Tropical fruits mixed with grassy, pine notes. £4.50

Brewdog Clockwork Tangerine, London 4.5%
Juicy citrus and tropical fruits with a caramel base. £6.00

Hawkes Urban Orchard Cider, London 4.5%
Classic medium, dry cider with a unique blend of London -pressed country apples. Dry and crisp. £5.90