

The
MODERN PANTRY
CLERKENWELL

A GLASS OF LAURENT-PERRIER CUVÉE ROSÉ BRUT NV £17.00

COCKTAIL OF THE WEEK £9.50

Nibbles

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

Small plates & Starters

- Kashmiri masala roast tomato, red pepper & lemongrass soup, crème fraiche, plantain crisps £6.90
- Wild garlic, roast swede & smoked mozzarella fritters, tomato, hijiki & spring onion relish, Greek yoghurt £7.40
- Miso mustard cauliflower cheese £7.20
- Fenugreek roast sweet potato, aubergine & spiced soya mince moussaka £7.50
- Soy braised quail egg, lemon mashed potato, Aleppo chilli roasted sweetcorn, pickled Asian mushrooms, truffled alioli, plantain crisps £8.50
- Deep fried soft shell crab, roast tomato & Szechuan pepper sauce, nashi pear, pickled shiitake & beetroot salad, sesame chilli dressing £10.20
- Pumpkin seed & panko fried chicken, Jersey Royal & mangetout salad, parsley, green yuzu koshu dressing £9.70
- Grilled octopus, pickled shallot puree, seaweed salad, tamarind miso dressing £10.50
- H Forman & Son's salmon sashimi, lemongrass & tomato dressing, avocado salsa, coriander sago £8.50
- Sugar cured New Caledonian prawn omelette, smoked chilli sambal, green chilli, spring onion, coriander £10.50

Salads

- Buffalo camembert, quinoa, Urfa chilli roast red onion, English asparagus, blood orange & zahter salad, toasted almonds, ginger dressing £9.50 or £15.50
- Rice noodle, smoked tofu, tomato, cucumber, samphire & spring onion salad, sweet ginger & sesame dressing £8.50 or £15.00

Mains

- Butternut squash, leek, currant & coconut Wellington, black garlic beetroot, saffron & orange pickled carrots, cashew cream £16.80
- Roast Cornish fish, kohlrabi & pea broth, prawn gyoza, charred kiwi relish £21.50
- Braised pork belly, anchovy fried artichokes, purple sprouting broccoli & red onion, apple & smoked garlic relish £19.50
- Pink peppercorn roast duck breast, clementine noodles, pistachio & sesame crumb £21.50
- Spicy miso roast lamb rump, white bean & pancetta puree, watermelon radish salad, Brazil nut salsa £21.50

Sides

- Salad greens, pomegranate molasses dressing £4.00
- Steamed broccoli, green chilli & sesame dressing £3.80
- Harissa buttered heritage potatoes £4.00
- Cassava chips, roast pineapple ketchup, sriracha mayonnaise £5.50

**T H E M O D E R N P A N T R Y ' S
C O C K T A I L S**

Fresh Caitlin £9.50

ELLC gin, lemon, cucumber tonic, rosemary

Medicinal Faz £10.00

ELLC gin, white vermouth, Earl Grey, Suze, orange

Floral Dougie £10.00

Chamomille gin, campari, red vermouth

Lauren Collins £9.50

ELLC vodka, spiced pear cordial, poire williams, soda

Fruity Paula (non-alcoholic) £7.50

Cranberry, orange, peach puree, fresh mint

Silvano (non-alcoholic) £7.50

Seedlip Spice 94, Ginger Ale, Lime

(Classic cocktails available on request)

L I Q U I D G O O D N E S S

Virgin Mary -Worcestershire sauce, Tabasco, lemon, salt, pepper, tomato & celery **£5.50**

Jasmine, mint & elderflower Iced Tea **£4.50**

S O F T D R I N K S

Coke/Coke zero **£3.00**

Double Dutch hot ginger beer **£3.50**

Fentimans tonic/light tonic/soda water/
bitter lemon/ginger ale **£2.50**

J U I C E S

Fresh orange juice **£4.00**

Organic apple juice **£4.00**

Pink grapefruit juice **£4.00**

G L A S S O F B U B B L E S (1 2 5 M L)

Mabis Prosecco, 2016, Veneto, Italy ~ **£6.00**

Akarua Brut, NV, New Zealand ~ **£9.00**

Akarua Brut Rosé Brut NV, New Zealand ~ **£10.00**

Marc Hebrart, Brut rer Cru 'Cuvee Reserve'

NV, Champagne, France - **£13.00**

G I N & T O N I C (2 5 / 5 0 M L)

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**

Gin Mare **£7.50/£15.00**

S H E R R I E S (7 5 M L)

I Think Manzanilla en rama, Equipo Navazos **£6.50**

Oloroso, Bodegas Maestro Sierra **£7.50**

C R A F T B E E R S (3 3 0 M L)

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%

A lightly hopped smooth lager marries saffron flavours
with hints of honeycomb and tangerine **£5.70**

Brixton Atlantic APA, London, 5.4%

Bursts of citrus & tropical fruit. Bold,
modern & refreshing **£7.00**

**Hepcat Session IPA, Gipsy Hill Brewery,
Crystal Palace, London 4.6%**

A session IPA with a pale orange colour. Lots of
tropical fruit on the nose **£6.50**

**Hackney Hopster, Pale Ale,
London Fields Brewery, 4.2%**

Light, dry & crisp with a touch of malt flavour. **£6.00**

Windrush Stout, Brixton Brewery, London 5%

Rich, chocolatey & smooth, with a deliciously creamy
finish **£6.50**

Real Cider, Hallets, Crumlin, Wales 6%

Fresh & summery cider with natural sweetness, a
slight pepperiness leading to fresh cherry & apple
£7.00