

## Weekday set lunch

Tuesday to Friday  
12pm to 2pm

2 courses £17.50  
Add a glass of wine £2.50

# 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 butternut squash, ginger & mozzarella fritters, curried yoghurt dressing, lemon & parsley salsa £7.40
- Persian spice mushroom scotched quail eggs, date & tamarind chutney, dill yoghurt £6.50
- Miso marinated onglet steak, roast peanut, confit tomato & coriander £8.50
- Liquorice marinated venison haunch, green romesco sauce, aubergine relish £7.50
- H Forman & Son's salmon sashimi, pickled pineapple, quinoa & coriander salad, red chilli, ginger & lime dressing £8.50
- Sugar cured New Caledonian prawn omelette, smoked chilli sambal, green chilli, spring onion, coriander £10.50
- Tempura battered soft shell crab, coconut laksa, nashi pear slaw £10.50

### Salads

- Crispy halloumi, smoked artichoke, roast red onion, buckwheat & harissa roast sweetcorn salad, spiced pumpkin seeds, cumin dressing £9.50 or £15.50
- Cumin roast courgette, apple, piquillo pepper, pickled beetroot, & watercress salad, sumac & hazelnut crumb, black garlic dressing £8.50 or £15.00

### Mains

- Pan fried girolles, king oyster and portabello mushrooms, roast red pepper, tomato and coconut sauce, lemongrass steamed rice, mango, papaya & beansprout salad, plantain crumb £16.80
- Roast Cornish fish, urfa chilli grilled Gai Lan, red miso and carrot mash, tomato, hijiki & spring onion salsa £21.50
- Slow cooked Gloucester Old Spot pork belly, sweet potato puree, crispy shiitake mushroom, charred apple relish £18.00
- Fenugreek & paprika roast lamb rump, grilled aubergine, horseradish & kale, star anise roasted plum chutney £21.50

### Sides

- Salad greens, pomegranate molasses dressing £4.00
- Szechuan peppercorn, garlic & chilli fried tenderstem broccoli £3.80
- Cassava chips, roast pineapple ketchup, Greek yoghurt £5.50

## The Modern Pantry Cocktails

### Floral Dougie £10.00

Chamomile infused ELLC gin, Campari, red vermouth

### Pomegranate Margarita £9.90

Pomegranate juice, tequila, lime juice

### Kalamansi Ice Tea £9.90

ELLC gin, Picon, kalamansi puree, soda water

### 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 1er 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

## 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

**Rice Lager, London Fields Brewery, 5%**  
Crisp, refreshing with a dry finish (vegan) £5.50

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

**Shoreditch Triangle IPA, London Fields Brewery 5.5%**  
Fruity pale ale with a hoppy slightly citrusy aroma,  
hints of caramel (vegan) £6.20

**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 & crisp. £5.90