

**CHRISTMAS
MENU AVAILABLE
UPON REQUEST
3 COURSES £35**

The
MODERN PANTRY
CLERKENWELL

N i b b l e s

- 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

S m a l l p l a t e s & S t a r t e r s

- Roast red onion, cranberry, chestnut & tallegio fritters, parsley pesto £7.40
- Miso roast cauliflower, chickpea puree, kalamata olive tapenade, pickled pomegranate £7.80
- Slow cooked beef short rib, Jerusalem artichoke, courgette & aubergine salad, parmesan cream £8.70
- Braised lamb shoulder, spiced parsnip & carrot mash, marinated feta £8.50
- Salmon sashimi, green chilli, ginger & Iranian lime dressing, chia seed crumb £8.80
- Sugar cured prawn omelette, smoked chilli sambal, green chilli, spring onion, coriander £10.50
- Pan fried sea trout, samphire, pink grapefruit & pickled fennel salad, coriander emulsion £9.50
- Cumin and coriander braised soya protein, minted peas & celeriac mash £7.50

S a l a d s

- Grilled manouri, roast onion squash, leek, poached grape & puffed wild rice salad, Baharat, orange & hazelnut dressing £9.50 or £15.50
- Pickled salsify, roast baby potatoes, raisin & watercress salad, tarragon & almond dressing £8.50 or £15.00

M a i n s

- Pan fried girolles, portobello mushrooms & leek filo parcel, red pepper, tomato & coconut sauce, sprout tops, pomegranate & caperberry salsa £16.80
- Roast cod, lentil, mussel & coconut curry, fried okra, Brazil nut salsa verde £21.50
- Soy braised pork belly, cauliflower, pan fried red chicory, celery relish £18.50
- Spiced lamb rump, cumin braised chard, potato & curry leaf terrine, mole sauce, chickpea salsa £21.50
- Confit duck leg, braised red cabbage, ufra chilli prune dumpling, hazelnut crumb, orange & caper pesto £18.50

S i d e s

- Salad greens, pomegranate molasses dressing £4.00
- Lemongrass roasted sprout tops £3.80
- Cassava chips, yuzu avocado dressing, sour cream £5.50

**T H E M O D E R N P A N T R Y
C O C K T A I L S**

Floral Dougie £10.00

Chamomile infused Tanqueray gin, Campari, red vermouth

Pomegranate Margarita £9.90

Pomegranate juice, Olmeca Silver tequila, lime juice

Kalamansi Ice Tea £9.90

Tanqueray gin, Belsazar red, kalamansi puree,
FeverTree soda water

Old Fashioned £9.90

Bulleit bourbon, orange bitters, orange zest

Espresso Martini £10.00

Ketel vodka, coffee liqueur, espresso

Non – alcoholic cocktails

'No booze' G & T £7.50

Seedlip Garden 108, FeverTree tonic

Fruity Paula £ 6.50

Cranberry, orange, peach puree, fresh mint

Virgin Mary £5.50

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

(Classic cocktails available on request)

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

Jasmine, mint & elderflower Iced Tea £4.50

Homemade lemonade £4.50

Citrus zest, lemon & sparkling water

S O F T D R I N K S

Coke/Diet coke £3.50

Double Dutch hot ginger beer £3.50

FeverTree tonic/light tonic/soda water/
lemon tonic/ginger ale £3.50

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)

Le Dolci Colline Prosecco DOC Brut, Italy ~ £6.00

Akarua Brut Rosé Brut NV, New Zealand ~ £10.00

Chandon Brut NV, Argentina - £ 9.00

Tattinger, Champagne, France - £14.00

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

Tanqueray Gin £5/£9.00

Warner's Rhubarb Gin £6.00/ £11.50

ELLC Batch 2 £6.50/£13.00

Hendricks £6.50/£13.00

Hendricks Midsummer Soltice Gin £6.00 / £11.50

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

Meantime London Lager, 4.5%

Crisp, refreshing lager £5.25

Meantime London Pale Ale, 4.3%

Citrusy, hoppy £5.25

Peroni Nastro Azzurro, 5.1%

Light, dry & crisp with a touch of citrus aromatic
notes £5.00

Peroni 'Gluten Free' Nastro Azzurro, 5%

Gluten free version of classic Peroni £5.25

Peroni 'Libera' Nastro Azzurro, 0.0%

Alcohol free lager £4.25

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. £5.50