

2 COURSE

LUNCH

£20.00**

MONDAY TO
FRIDAY
12PM - 3PM

The MODERN PANTRY

CLERKENWELL

TODAY'S APERITIF: RAVENTOS BLANC DE NIT CAVA
ROSADO 2009 £7.25

STARTERS

- A selection of breads £2.80
- Spiced nuts £2.80 / Marinated olives £3.20
- Colchester rock oyster, cabernet sauvignon shallot vinaigrette £1.80 each
- Sweetcorn & cumin soup with spring onion and pink peppercorn salsa £5.80
- Sweetcorn, date & feta fritters, rose & pomegranate molasses yoghurt £6.50 **
- Grilled aubergine, sesame, ginger & soy dressing crispy shallots, Thai basil cress £6.80
We recommend a glass of Gamay Noir 2010, Te Mata Woodthorpe, Hawkes Bay, New Zealand £8.90
- H. Forman & Son's salmon sashimi, squid ink & lime dressing, toasted pumpkin seeds, celery cress £6.80**
- Baby squid filled with morcilla, potato & miso, lemongrass braised cherry tomatoes, yuzu soda bread crumbs £7.80
- Smoked ricotta, pickled gooseberry, broad bean, lentil, grilled spring onion & watercress salad, elderflower verjus dressing £8.20**
We recommend a glass of Sauvignon Blanc 2010, Good Templar, Marlborough, New Zealand £6.45
- Coconut & turmeric rabbit & pea curry, crispy black rice & ginger £8.20
- Salad of tea smoked salmon, avocado, tomatillo, spiced pecan, spelt & bulls blood, pomegranate molasses dressing £8.50
- Sugar-cured New Caledonian prawn omelette, green chilli, spring onion, coriander, smoked chilli sambal £8.90
We recommend a glass of Three Choirs 2010, Coleridge Hill, Gloucestershire, England £6.75
- Seared diver caught scallops, cucumber & mango slaw, wasabi tobiko £9.20

MAINS

- Roast celeriac, pecorino, ricotta, caramelised onion & tarragon briq, roast peach, grilled courgette, runner beans, truffled roast tomato & ginger dressing £15.50**
We recommend a glass of O Rosal 2010, Terras Gauda, Rias Baixas, Spain £8.50
- Confit Barbary duck leg, saffron & toasted poppy seed spatzle, roast tomato, fennel & dandelion salad, roast red pepper & coriander salsa £17.20 **
We recommend a glass of Galinette 2010, Domaine De Sulauze, Coteaux d'Aix-en-Provence, France £8.85
- Smokey grilled pork chop, roast curry leaf, cauliflower cous cous, pomegranate molasses braised red onion, tomatillo jam £17.50
- Grilled tamarind & miso marinated onglet steak, cassava chips, salad greens, tomato chilli jam £17.50
- Pan fried south coast cod, braised peas & pancetta, baby gem, chaat masala roast sweet potato, black garlic, macadamia & liquorice crumbs £18.80**
We recommend a glass of Chateau Beauchene 2009, Cotes du Rhone, France £7.25
- Roast Persian spiced poussin, aubergine, currant, red onion & coriander salad, sweet corn & ginger mash, neri goma £18.50
- Kimchee marinated roast lamb rump, goats curd, samphire, smoked almond & beetroot salad, smoked anchovy dressing £21.50
- Pan fried monkfish, buttermilk braised fennel, pickled walnuts & rhubarb, hazelnut crisps £22.00
We recommend a glass of Pinot Noir 2009 Momo Marlborough, New Zealand £7.90

SIDES £3.20 EACH

- Salad greens
- Steamed Kent potatoes
- Steamed green beans

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

IF YOU HAVE AN ALLERGY, PLEASE INFORM A STAFF MEMBER

SCOOPS £2.80 EACH **

- Cinder toffee ice cream
- Chai ice cream
- Blackcurrant & liquorice sorbet
- Peach & gin sorbet
- Cinder toffee affogato (espresso) £4.50
or (Amaro Tosolini) £6.00

DESSERTS

- The Modern Pantry truffles £4.50 for 4
- A bowl of cherries £4.50
We recommend a glass of eau de vie 'Poire William' £4.50
- Black sesame & buttermilk panna cotta, cherry, liquorice & PX sherry vinegar compote, arlette £6.80
- Pineapple tarte tatin, pineapple sherbet, tamarind caramel, crème fraîche sorbet £7.00
- Strawberry mousse, brandy snap, tonka bean cream, elderflower & lemongrass sorbet £7.00**
We recommend a glass of Moscato D'Asti 'Bricco Quaglia', Italy £5.75
- Kamm & Son's chocolate truffle fondant, rhubarb sorbet, candied coriander seeds £7.20**
- 'Bombe Alaska' - pistachio & pandan cake, rose water yoghurt sorbet, turmeric meringue, star anise roast apricot £7.20
We recommend a Chilli espresso martini £8.00

CHEESE

- Ragstone, Stinking Bishop & Beenleigh Blue, The Modern Pantry oatcakes & chutney £8.50
We recommend a glass of Quinta do Infantado 10 year old Tawny Port, Portugal £7.95

HOT DRINKS

Our coffee is supplied by Caravan Coffee Roasters, Exmouth Market

- Espresso £2.00
- Long black £2.20
- Double Espresso £2.20
- Americano £2.40
- Cappuccino £2.40
- Flat White £2.40
- Café Latte £2.50
- Matcha Latte £2.50

Our loose leaf tea is supplied by Newby Teas, St John Street

- Indian Breakfast £2.20
- Earl Grey £2.20
- Jasmine Blossom £2.20
- China Green Tea £2.20
- Peppermint leaf £2.20
- Chamomile flower £2.20
- Gen Mai Cha £2.60
- Rooibos £2.60
- Fresh mint £2.60
- Lemongrass & ginger £2.60
- The Modern Pantry Hot Chocolate £2.80

The MODERN PANTRY AFTERNOON TEA

A white peach, lychee or passionfruit
Bellini
or

A glass of Jeio Prosecco NV
Newby Teas or Caravan Coffee

A selection of The Modern Pantry
sandwiches

With sweet & savoury scones
And delicious cakes from our Pantry



With bubbles £20.00
Without bubbles £15.00

Served Monday to Saturday, 3pm to 5pm

THE MODERN PANTRY COOKBOOK

£25.00

Anna Hansen's first foray into the world of food writing is now on sale here. Featuring the recipes that have put Anna's name on the culinary map, The Modern Pantry Cookbook promises to be an indispensable addition to your bookshelves. With gorgeous photography by Chris Terry The Modern Pantry Cookbook is the ideal gift for the foodie in your life.



WWW.THEMODERNPANTRY.CO.UK