

SHARE A BOTTLE OF

MEANTIME LONDON
PORTER
6.5% £8.50

OR

INDIA PALE ALE
7.5% £9.00
(750ml bottles)

S N A C K S & S M A L L P L A T E S

- A selection of breads £2.50
- Spiced nuts £2.50
- Marinated olives £3.00
- Colchester rock oyster, wasabi tobiko, shallot vinaigrette £1.60 each
- Cassava chips, green pepper relish, crème fraiche £4.50
- Chorizo scotched quail eggs, tomato relish £4.50
- Roast butternut squash & feta fritters, cranberry & apple chutney £4.80
- Truffled Jerusalem artichoke, tarragon & parmesan bruschetta £5.00
- Red lentil & chard soup, roast baby yam & fennel, crème fraiche £5.00
- Cornish crab rarebit £6.00
- Pan fried puffball, parsley, garlic & lemon, lavosh £6.50
- Beef rendang, pickled lotus root £7.20
- Manuka honey roast pear, braised salsify, red onion, bulls blood leaf & candied almonds salad, Stichelton cheese £7.20
- Sugar-cured New Caledonian prawn omelette, spring onion, coriander, smoked chilli sambal £8.50
- Grilled pigeon breast, anise, blackbean & cocoa puree, braised ruby chard £8.50

WE ARE NOW TAKING
DINNER RESERVATIONS FOR
NEW YEARS EVE

The
MODERN PANTRY

CLERKENWELL

THURSDAY 17TH DECEMBER

COCO
COOKBOOK

10 WORLD-LEADING
MASTERS
100 CONTEMPORARY
CHEFS

PHAIDON PRESS
£ 29.95

M A I N S

- Chestnut, spiced Manouri & fenugreek roast sweet potato brique, cavolo nero, pickled shimeji, tomato & lemongrass dressing £14.50
we recommend a glass of Gruner Veltliner, Birgit Eichinger, Austria 2008 £7.00
- Roast pork belly, rosemary mashed potato, braised red cabbage £15.50
- Roast sesame crusted salmon, beetroot, kombu & liquorice broth, bok choy, tofu horseradish cream £16.50
- Grilled miso marinated onglet steak, cassava chips, green pepper relish £16.50
we recommend a glass of Malbec Particular, Valentin Bianchi, Argentina, 2006 £6.70
- Pan fried seabass, potato, carrot & plantain rosti, sea purslane, butternut squash laksa sauce, tomatillo salsa £17.50
we recommend a glass of Abadia Albarino, Terras Gauda, Spain, 2008 £7.40
- Roast duck breast, Savoy cabbage & duck leg dumpling, roast parsnips, pickled cumquat £17.50
we recommend a glass of Garnacha, Las Rocas, Spain, 2006 £4.50
- Seared venison haunch, veal sweetbread, lardo & hijiki ravioli, carrot miso puree, Oloroso jus £19.50

S I D E S

- Salad greens £2.50
- Steamed pink fir potatoes or green beans £2.80
- Braised red cabbage £3.00

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

WE USE FREE RANGE ORGANIC EGGS

IF YOU HAVE AN ALLERGY, PLEASE INFORM A STAFF MEMBER

C H E E S E

- Ardahan, Harbourne Blue & Wensleydale,
The Modern Pantry fruit chutney, oatcakes £8.50

S C O O P S £ 2 . 0 0 E A C H

- Hokey Pokey ice cream
- Fennel & honey ice cream
- Guava & raspberry sorbet
- Hokey Pokey affogato £4.00

D E S S E R T S

- Apple torte, fruit compote, frozen vanilla mascarpone £7.00
- Chocolate, cashew & star anise meringue roulade, roast tamarillo, wattleseed £7.00
- White chocolate & raspberry brûlée, tonka bean & hazelnut shortbread £7.50
- Quince tart tatin, miso caramel, crème fraiche, hot fudge sauce £7.50

D E S S E R T & F O R T I F I E D W I N E S

G L S 1 0 0 m l / B T L 3 7 5 m l

- Jurançon 'Magendia de Lapeyre' 2004, Pyrenees, Fr
£7.50/22.00
- La Beryl Blanc 2007, Fairview, Paarl, SA (500ml)
£4.50/20.00
- Chateau Filhot 2eme cru classé 2003, Sauternes, France
£9.00/27.00
- Maury, Mas Amiel 2005, Roussillon, France (750ml)
£6.00/34.00
- Le Colombare Recioto di Soave 04, Pieropan, It(500ml)
£8.75/35.00
- Quinta do Infantado Late Bottled Vintage (750ml)
£5.00/30.00
- Quinta do Infantado 10 year old Tawny (500ml)
£6.00/22.50
- Quinta do Infantado Vintage 2004 (750ml)
£10.00/60.00
- Pedro Ximinez Cardinel Cisneros, Romate (750ml)
£6.00/45.00
- Marsala Superiore Riserva, Curatolo, Sicily (750ml)
£3.50/26.50
- Vin Santo, Riserva 2002 Capezzana, Veneto (50ml)(375ml)
served with Cantucci £7.50/50.00

H O T D R I N K S

*Our coffee is supplied by
Square Mile Coffee Roasters*

- Espresso £1.80
- Double Espresso £2.00
- Café Latte £2.20/£2.60
- Cappuccino £2.20/£2.60
- Flat White £2.20/£2.60
- Americano £2.00/£2.40

we recommend The Modern Pantry

Valrhona truffles £4.50 for 3

- Pot of Drury Tea Company loose leaf tea
– English Breakfast, Earl Grey, cut peppermint,
chamomile flower, China green or jasmine tea
£2.00
– Gen Mai Cha, Vervain, rooibos, fresh mint £2.50
- The Modern Pantry Hot Chocolate £2.50
– Bonsoy soy milk - an additional 50p
- The Modern Pantry Valrhona truffles £4.50 for 3

T A K E A W A Y

All our wines are available to buy at take away prices. Please ask a member of staff.

T H E P A N T R Y S H O P

Open Monday to Friday selling delicious salads, pies, quiches, sweet treats and The Modern Pantry Chutneys, Jams and Preserves.

T H E M O B I L E P A N T R Y

We also cater for breakfast meetings and office lunches.

Please contact John on
0207 553 9216

P R I V A T E D I N I N G

The Modern Pantry can host events from meetings to private dinners, drink and canapé parties, product launches and celebrations in a choice of stylish spaces.

Bookings are now open for Christmas.
Please contact Dougal on 0207 553 9210

ENQUIRIES@THEMODERNPANTRY.CO.UK

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