

A pitcher of
Restorative
Bloody Mary

£28.00

The MODERN PANTRY

Clerkenwell

Japanese Mary
£7.00

Passion fruit
Smoothie
£4.00

Reviving Cocktails

- Glass of Jeio Prosecco £5.60
- Bloody Mary £6.50
- Japanese Mary £7.00
- Lychee Bellini £7.50
- Kir Royale £8.50
- Bucks Fizz £8.50
- Glass of Billecart Salmon NV £8.50

Liquid goodness

- Passion fruit, banana, orange, Greek yoghurt & honey smoothie £4.00
- Freshly squeezed orange juice £2.50
- Freshly squeezed pink grapefruit juice £2.20
- Organic apple juice £2.50

Hot Drinks

*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 Lane loose Tea
- English Breakfast; Earl Grey;
Chamomile; chopped Peppermint;
Green tea & Jasmine
£2.00
 - Gen Mai Cha; Vervain; Rooibos;
Fresh Mint, £2.50
 - The Modern Pantry Hot Chocolate
£2.80
 - Bonsoy soy milk - an additional 50p

Pastries

- Croissant £1.60

- Pain au Chocolat £1.80
- Almond Croissant £1.80
- Pain aux raisin £1.80
- The Modern Pantry fruit muffin
£2.00

Fruits, grains & seeds

- Toast **or** English muffin: preserves, Manuka honey or vegemite £3.00
- Rolled oat porridge, muscovado sugar, cream £4.80
- Honey roast oats, seeds and nuts, grated apple, natural yoghurt £5.20
- Poached tamarillo, Greek yoghurt, Manuka honey £5.80
- The Modern Pantry fruit salad, lemon verbena syrup £6.50

Cooked breakfasts

- Soft boiled organic free range eggs, buttered vegemite soldiers £4.20
- Coconut & cassava waffles, tomato, coriander & ginger salsa £6.50
- Ricotta pancakes, crème fraiche, green plum & gooseberry compote £7.50
- Two fried, scrambled or poached organic free range eggs and toast with;
- Smoked streaky bacon, slow-roast tomatoes, buttered mushrooms £7.80
- Pan-fried haloumi, slow-roast tomatoes, spinach & bok choy £7.80
- Chorizo **OR** Morcilla, plantain fritter, slow-roast tomatoes £8.20
- Sugar-cured New Caledonian prawn omelette, spring onions, coriander, smoked chilli sambal £8.50

An optional 12.5% service charge will be added to your bill

We use free range organic eggs

R o a s t L u n c h M e n u 1 2 -

4 p m

S e t S u n d a y R o a s t M e n u

2 C o u r s e s £ 1 7 . 5 0

3 C o u r s e s £ 2 2 . 0 0

S n a c k s & S m a l l P l a t e s

- . Krupuk quail eggs, lime chilli dipping sauce £4.50
- . Cassava chips, crème fraiche, tomato-chilli jam £4.50
- . Sweetcorn, date & coriander fritters, green pepper relish, Greek yoghurt £4.80
- . Curried lentil soup, pickled tomatillo £5.50
- . Crab rarebit £5.00
- . Baked bee pollen crusted ricotta, pear, sorrel & lucques olive salad, Manuka honey & lemon dressing £6.80
- . Grilled sardine, soba noodles, aubergine & tahini dressing £7.80

M a i n s

- . Roast butternut squash filled with lentils, red onion, thyme & cashew nuts, apple, lemongrass & celery dressing £14.50
 - . Napoli sausages, rosemary potato mash, tomato relish £15.00
 - . Smoked paprika & cumin roast Willow Farm chicken, tomatillo salsa £15.50 *
 - . Slow roast Ryeland lamb, pickled rhubarb £16.50 *
- *Served with spiced roast carrots, parsnips & potatoes, Yorkshire pudding**
- . Roast monkfish, rainbow chard leaves, Jerusalem artichoke puree, smoked anchovy salsa £20.50

C h e e s e

- . Waterloo, Cashel Blue & St Maure cheeses, The Modern Pantry chutney & oatcakes £8.50 (£2.00 supplement with set menu)

S c o o p s £ 2 . 0 0 e a c h

- . Hokey Pokey ice cream
- . Blackcurrant ice cream
- . Grapefruit, Szechuan pepper & buttermilk sherbet
- . Hokey Pokey affogato £4.00

D e s s e r t s

- . Plum & almond tart, crème fraiche £5.50
- . Chocolate brownie, malt ice cream, warm chocolate sauce £6.00
- . Goat's curd brûlée, toasted buckwheat shortbread £7.50
- . 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

A n o p t i o n a l 1 2 . 5 % s e r v i c e c h a r g e w i l l b e a d d e d t o y o u r b i l l

W e u s e f r e e r a n g e o r g a n i c e g g s