

2 COURSE  
LUNCH  
£20.00\*\*  
MONDAY TO  
FRIDAY  
12PM - 3PM

The  
MODERN PANTRY  
CLERKENWELL

TODAY'S APERITIF: A PASTIS JANOT £3.75

SNACKS & SMALL PLATES

- A selection of breads £2.60.
- Spiced nuts £2.60/ Marinated olives £3.20  
*We recommend a glass of La Gitana Manzanilla sherry £4.75*
- Cassava chips, amchur salt, tomato chilli jam, crème fraiche £4.70  
*We recommend a Meantime Pilsner, Greenwich £3.50*
- Okra, feta & turmeric fritters, currant compote, Greek yoghurt £5.50\*\*
- Red cabbage & miso soup, crème fraiche £5.70\*\*
- Chorizo scotched quail eggs, green pepper relish £6.00  
*We recommend a glass of Cassamatta Vermentino/Moscato, Bibi Graetz, Tuscany, Italy 2009 £5.80*
- Salmon sashimi, truffled yuzu soy dressing, tomatillo, shiso cress £7.00\*\*
- Spiced pork & tomato hot pot, cumin & parsnip mash £7.20
- Persian spiced roast carrot, lentil, muscat grape, roast red onion, macadamia & watercress salad, den miso crème fraiche £8.00  
*We recommend a glass of Le Chaz, Pays d'Oc, France 2010 £5.55*
- Crispy lamb breast, kohlrabi, cucumber & mizuna salad, poppy seed dressing £8.50
- Sugar-cured New Caledonian prawn omelette, green chilli, spring onion, coriander, smoked chilli sambal £8.70  
*We recommend a glass of Riesling, Seresin Estate, Marlborough, New Zealand, 2005/06 £9.25*

MAINS

- Sake & soy roasted butternut squash risotto, filo baked buffalo mozzarella, cashew & mint pesto £15.50\*\*
- Roast middle white pork belly, saffron fondant daikon, grilled young leeks, roast tomato, chocolate & balsamic vinaigrette, cocoa chilli chicharon £16.50\*\*  
*We recommend a glass of Greco di Tufo, Vesevo, Campania, Italy 2008 £7.75*
- Confit duck leg, sweetcorn, black beans, sugar snaps & coriander, plum & Bramley apple relish £17.00\*\*
- Pan fried south coast cod, cime di rapa gratin, samphire, roast tomato & saffron salsa £17.50
- Grilled tamarind marinated onglet steak, moi moi & Kalamata olive mash, cavolo nero £17.50  
*We recommend a glass of Barbera D'Asti, Superiore, Trincherio, Piemonte, Italy, 2004 £7.95*
- Singapore style wokked crab, coconut flat bread £17.50
- Sumac & lemon roast rack of lamb, morcilla, bone marrow & lardo pai tee, sea beets, Oloroso jus £20.50
- Roast monkfish, coconut & lime roast beetroot, laksa sauce £21.50

SIDES £2.80 EACH

- Salad greens
- Steamed runner beans
- Steamed heritage potatoes

AN OPTIONAL £1 DONATION WILL BE ADDED TO YOUR BILL IN SUPPORT OF ACTION AGAINST HUNGER

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

## SCOOPS £2.60 EACH

- Cinder toffee ice cream
- Stem ginger ice cream
- Strawberry grape sorbet
- Cinder toffee affogato (espresso) £4.50 / (Amaro Tosolini) £6.00

## DESSERTS

- The Modern Pantry truffles £4.50 for 4  
*We recommend a Chilli espresso martini £8.00*
- Fig, apple & raspberry oat crumble, goats curd sorbet, runny cream £7.00
- Quince, hazelnut & tonka bean tart, malt ice cream, pumpernickel crumbs £7.00  
*We recommend a glass of Château Filhot 2eme cru classé 2005, Sauternes, France £9.95*
- Earl Grey panna cotta, blackberry & liquorice jelly, clove shortbread, Cape gooseberries £7.50
- Chocolate mousse cake, tamarind caramel, crème fraiche sorbet, cocoa chilli crumbs £7.50

## CHEESE

- Barkham Blue, Manchego & Wigmore,  
The Modern Pantry oatcakes & chutney £8.50

## HOT DRINKS

*Our coffee is supplied by*

*Caravan Coffee Roasters, Exmouth Market*

- Espresso £2.00
- Double Espresso £2.20
- Café Latte £2.40/£2.80
- Cappuccino £2.40/£2.80
- Flat White £2.40
- Americano £2.20/£2.60
- Matcha latte £2.80

*Our tea is supplied by Newby Teas, St John Street*

- Pot of loose leaf tea
  - Indian Breakfast, Earl Grey, Jasmine Blossom, China Green Tea
  - Peppermint leaf, Chamomile flower £2.00
  - Gen Mai Cha, Rooibos, Fresh mint, Lemongrass & ginger £2.50

The Modern Pantry Hot Chocolate £2.80

## DESSERT WINE

### GLASS / BOTTLE

(100ml) / (750ml)

- **JURANÇON 'MAGENDIA DE LAPEYRE' 2006**  
Pyrénées, France (375ml btl) £8.00/£23.00
- **MUSCAT ST. JEAN DE MINERVOIS 2009**  
Languedoc, France (500ml btl) £5.75/£28.00
- **CHÂTEAU FILHOT 2EME CRU CLASSÉ 2005**  
Sauternes, France (375ml btl) £9.95/£36.00
- **MAURY 2007, MAS AMIEL**  
Roussillon, France (750ml btl) £6.00/£42.00
- **ENCORE NOBLE RIELSING 2008, PEGASUS BAY**  
Waipara Valley, New Zealand £6.25/£43.00

## PORT & FORTIFIED WINE

### GLASS / BOTTLE

(100ml) / (750ml)

- **QUINTA DO INFANTADO LATE BOTTLED VINTAGE**  
Portugal £5.00/£35.00
- **QUINTA DO INFANTADO 10 YEAR OLD TAWNY**  
Portugal (375ml btl) £7.95/£27.00
- **QUINTA DO INFANTADO VINTAGE 2004**  
Portugal £10.00/£60.00
- **MARSALA SUPERIORE RISERVA, CURATOLO**  
Sicily, Italy £4.50/£31.00

## 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](http://WWW.THEMODERNPANTRY.CO.UK)