

A pitcher of  
Restorative  
Bloody Mary

£28.00

# The MODERN PANTRY CLERKENWELL

## SATURDAY BRUNCH

### REVIVING COCKTAILS

- Glass of Jeio Prosecco £5.60
- Bloody Mary £6.50
- Japanese Mary £7.50
- Passionfruit, Lychee or Peach Bellini £8.50
- Kir Royale £8.50
- Bucks Fizz £8.50
- Glass of Billecart Salmon NV £9.75

### LIQUID GOODNESS

- *The Collective Dairy* passionfruit, luscious lemon or Russian fudge smoothie £4.00
- Mixed berry & mint smoothie £4.00
- Pink grapefruit juice £3.00
- Fresh squeezed orange juice £3.00
- Organic apple juice £3.00
- Earl Grey, elderflower & mint iced tea £4.00

### 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
- we recommend The Modern Pantry  
Valrhona truffles £4.50 for 4*

*Our teas are supplied by Newby Teas, St. John Street*

- A pot of loose leaf Indian Breakfast; Earl Grey; China Green tea; Jasmine Blossom; Chamomile & Peppermint Leaf £2.00
- Gen Mai Cha; Rooibos; Fresh mint £2.50
- The Modern Pantry Hot Chocolate £2.80

### PASTRIES

- Croissant £1.70
- Pain au chocolat £1.90
- Almond croissant/Pain aux raisins £2.00
- The Modern Pantry fruit muffin £2.20

### FRUITS, GRAINS & SEEDS

- Toasted sourdough or English muffin with gooseberry & vanilla, strawberry & basil & summer berry jams, Manuka honey or vegemite £3.50
- Porridge, muscovado sugar, cream £5.00
- The Modern Pantry Bircher muesli, pineapple, raspberry compote, toasted seeds £5.50
- Honey roast oats, seeds and nuts, grated apple, natural yoghurt £5.80
- Spiced poached tamarillo, Greek yoghurt, Manuka honey £5.80
- The Modern Pantry fruit salad, lime leaf syrup £6.50

### COOKED BREAKFASTS

- Soft boiled organic free range eggs, buttered vegemite soldiers £5.00
- Two fried, scrambled or poached organic free range eggs and toast with;
  - Smoked streaky bacon, slow-roast tomatoes, buttered mushrooms £8.50
  - Pan-fried haloumi, slow-roast tomatoes, spinach £8.70
  - Grilled chorizo, slow-roast tomatoes, plantain fritters £8.70
- Coconut & cassava waffles, maple syrup, smoked streaky bacon £7.80
- Goats curd & ricotta pancakes, berry compote, crème fraiche £8.70 (*Please allow 20 minutes*)
- Tea smoked salmon, two poached eggs, English muffin, yuzu hollandaise £8.70
- Sugar-cured New Caledonian prawn omelette, green chilli, spring onion, coriander, smoked chilli sambal, toast £8.90

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

Please note that at peak times you may experience a wait of up to 30 minutes

We use free range organic eggs

## LUNCH MENU 12 - 4 PM

### SNACKS & SMALL PLATES

- Cassava chips, amchur salt, tomato chilli jam, crème fraiche £4.80
- Okra, feta & turmeric fritters, currant compote, Greek yoghurt £5.80
- Chorizo scotched quail eggs, green pepper relish £6.00
- Salmon sashimi, truffled yuzu soy dressing, tomatillo, shiso cress £7.00
- Persian spiced roast carrot, lentil, muscat grape, roast red onion, macadamia & watercress salad, den miso crème fraiche £8.00
- Crispy lamb breast, kohlrabi, cucumber & mizuna salad, poppy seed dressing £8.50

### MAINS

- Sake & soy roast butternut squash risotto, filo baked buffalo mozzarella, cashew & mint pesto £15.00
- 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 Ottavio Rube, Valle Unite, Piemonte, Italy 2009 £5.95*
- Roast pollock, coconut & lime roast beetroot, laksa sauce £17.50  
*We recommend a glass of Viognier, Cline Sonoma, California, USA 2010 £7.75*
- Confit duck leg, wokked sweetcorn, black beans, spring onion & coriander, Bramley apple & plum relish £18.50  
*We recommend a glass of Rioja, Urbina, Rioja, Spain, 1999 £8.95*

### SIDES £2.80 EACH

- Salad greens
- Buttered heritage potatoes
- Runner beans

### CHEESE

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

### SCOOPS £2.60 EACH

- Cinder toffee ice cream
- Stem ginger ice cream
- Strawberry grape sorbet
- Cinder toffee affogato (espresso) £4.50
- Cinder toffee affogato (Amaro Tosolini) £6.50

### DESSERTS

- The Modern Pantry truffles £4.50 for 4
- Fig, apple & raspberry oat crumble, frozen yoghurt, runny cream £7.00
- Quince, hazelnut & tonka bean tart, malt ice cream, pumpernickel crumbs £7.00
- 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

## 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)