

A pitcher of  
Restorative  
Bloody Mary

£28.00

# The MODERN PANTRY

CLERKENWELL

SUNDAY BRUNCH

A pitcher of  
Elderflower  
Iced Tea

£13.00

## 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 - 4PM

2 COURSES £20.00

3 COURSES £25.00

### SNACKS & SMALL PLATES

- Nettle soup, chilli & lemongrass dressing, crème fraîche £5.70
- 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 fraîche £8.00

### 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 south coast cod, cime di rapa gratin, samphire, roast tomato & saffron salsa £17.50

*We recommend a glass of Viognier, Cline Sonoma, California, USA 2010 £7.75*

- Roast miso & tamarind marinated Scotch beef sirloin, beetroot horseradish £18.50\*\*

*We recommend a glass of Rioja, Urbina, Rioja, Spain, 1999 £8.95*

*\*\*served with goose fat roast potatoes, spiced parsnips, carrots & cavolo nero, Yorkshire pudding*

### SIDES £3.50 EACH

- Goose fat roast potatoes
- Spiced carrots & parsnips
- Steamed cavolo nero

### CHEESE

- Strathdon Blue, Lincolnshire Poacher, Wigmore, The Modern Pantry oatcakes & chutney £8.50

### SCOOPS £2.60 EACH

- Cinder toffee ice cream
- Stem ginger ice cream
- White peach, rose & lychee 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*
- Sour cherry & rose chocolate brownie, tamarind caramel, crème fraîche sorbet £6.80
- Fig, apple & raspberry oat crumble, runny cream, cashew nut praline £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 £7.00

### AFTERNOON TEA

*Served Monday to Friday 3pm - 5pm*

With bubbles £20.00  
Without bubbles £15.00

Lychee, rose & raspberry Bellini

or

A Glass of Jeio Prosecco NV

Newby Teas or Caravan Coffee



Tea smoked salmon, avocado & yuzu mayonnaise sandwich

Slow roast tomato, marinated feta, rocket & green pepper relish sandwich



Parmesan, tarragon & spring onion scones

Green tea scone, gooseberry compote, clotted cream



Pear, lemon & polenta cake

Rosewater & sour cherry chocolate brownies