

ALPHA BETA BAR

The Alpha Beta Bar is a celebration of all things botanical, and offers a range of cicchetti and aperitivos designed as the perfect way to start a meal, or to enjoy at the end of long working day.

Building on an upbringing which imbued a healthy respect for all things in nature, and channeling her dual Danish and New Zealand heritage, Anna Hansen commissioned a range of art works inspired by Flora Danica to celebrate the opening of her second restaurant - The Modern Pantry Finsbury Square.

These works have in turn inspired her latest offering - a collaboration with Ryan Chetiyawardana AKA Mr. Lyan. Mr Lyan's incredible cocktails have been created incorporating flavours and ingredients that are integral to Anna's cooking; Urfa chillies, Iranian limes, coconut oil and salted plums to name a few, and marry perfectly with Anna's cuisine.

We've also selected a few of our favourite vermouths and aperitifs that work in a similar fashion with some suggested simple serves.



BITES

Fennel sourdough ferment crackers, rye & caraway soda bread, spelt sourdough £4.80
 Pickled garlic, Iranian lime & herb marinated olives £4.80
 The Modern Pantry spiced nuts & seeds £4.80
 Salted liquorice macadamias / Persian spiced cashews £5.50

CICCHETTI

Jerusalem artichoke, black sesame & parmesan £3.50
 Anamasala rabbit rilette, rhubarb & tomatillo £4.20
 Grilled octopus, liquorice & macadamia pesto £5.00

BRIOCHE BUNS

Pan-fried manouri, chamomile fig, confit garlic, shallot £3.80
 Smoked mussel, crab & Iranian lime guacamole £4.80
 Kashmiri masala marinated pork, umeboshi mayonnaise £5.50

CROQUETTES & DOUGHNUTS

Cornish crab rarebit doughnut, squid ink & Urfa chilli salt £4.20
 Smoked cassava & morcilla croquettes, quince alioli £3.80
 Chorizo & quail egg doughnut, crispy shallot & celery seed salt £3.80

OMELETTES

Shiitake mushroom, coconut & soy, lemongrass sambal £5.50
 Sugar-cured prawn, smoked chilli sambal £6.50
 Dhansak masala veal mince, feuillitine, chilli & garlic £5.80

CHEESE & CHARCUTERIE

Cheese
Choose 3 £10.50 Choose 5 £16.50
 Ragstone / Riseley / Old Ford / Kirkham's Lancashire / Devon Blue
Cobble Lane Charcuterie
Choose 3 £12.00 Choose 5 £18.00
 Classic Saucisson / Chilli & oregano salami / Fennel & garlic salami £3.50
 Bresaola – marjoram, oregano, rosemary & red wine cured beef topside £5.00
 Coppa – nutmeg, clove & juniper cured pork collar £4.00

MR LYAN COCKTAILS

Sgroppino G&T 9.00
Distilled Cream Gin, strawberry & cardamom sorbet blitzed with grapefruit and tonic
 The Modern Pantry Garibaldi 10.00
Kamm & Sons, rasperry garam plumped with the juice of one whole orange
 Umeboshi Negroni 10.00
Mr Lyan Gin, salted plum vermouth, Zucca stirred with Campari
 7C Royale 9.00
Colombo Gin, coconut oil, carrot & curry leaf cider plus bubbles
 Iranian Gimlet 9.00
Belvedere Pink Grapefruit Vodka shaken with dried lime cordial
 Firecracker Fizz 9.00
Compass Box Artist's Blend, lemon, apricot and chilli sherbet fluffed with soda
 Scarlet Spritz 10.00
Aperol, black moscato, hibiscus crowned with soda
 Dominican Daiquiri 10.00
Matusalem Rum, rasperry pastis, pineau de charentes and yuzu
 Hellfire Old Fashioned 9.00
Wild Turkey Bourbon, Urfa chilli bitters sweetened with honey

VERMOUTHS & APERITIFS

Aromatised and fortified drinks – usually with a wine base that have been traditionally served around food and good company. Most originate in Europe, but have spread around the world due to their delicious nature.

HI-BALLS
 Cornish Pastis, chilled water 7.50
 Noilly Prat, Fever Tree tonic 4.50
 Escubac, Fever Tree tonic 8.00
 Byrrh, San Pellegrino Chinotto 7.00
 The Collector, chilled soda 6.00
 Stellacello, chilled soda 6.00
 Italicus, chilled soda 7.00
 Amer Picon, Meantime Pale Ale 6.50

ON THE ROCKS
 Regal Rogue Daring Dry 4.50
 Kamm and Sons 6.50
 Cynar 4.00
 St George Bruto Americano 6.75
 Martini Gran Lusso 6.50
 Amaro Montenegro 5.70
 Cocchi Americano 4.70
 Suze Saveur D'Autrefois 6.00
 Campari 4.00

SERVED CHILLED
 Tokaji 6.00
 Belsazar Dry 5.75
 Regal Rogue Wild Rose 4.25
 Pineau de Charentes 7.75
 Sacred Spiced English 7.25
 Barolo Chinato 7.75
 Cocchi di Torino 5.00
 Fernet Branca 5.75
 Dolin Blanc 3.75

THE MODERN PANTRY WINES

After 3 years of buying high-quality Good Templar Sauvignon Blanc & Pinot Noir from Marlborough Single Vineyards, we asked them to develop our own-brand wine. The 2014 vintage is the second (of many, we hope!), & we're so proud to be associated with them & to have produced delicious, classic examples of New Zealand wines

Sauvignon Blanc 2014, The Modern Pantry
Marlborough, New Zealand 7.25 / 21.50 / 42.50
Gooseberry and freshly cut grass on the nose, passionfruit and pear on the palate, and a youthful hint of spritz.

Pinot Noir 2014, The Modern Pantry
Marlborough, New Zealand 8.75 / 25.00 / 48.50
Spicy Pinot Noir with plenty of damson-scented fruit and a firm, focused, almost Burgundian grip. (Available chilled)

WINES BY THE GLASS / CARAFE / BOTTLE

SPARKLING & CHAMPAGNE 125ml
 Prosecco Spumante DOC NV, Mabis Veneto, Italy 6.25

Charles Heidsieck Brut NV Champagne, France 12.50

WHITE 125ml / 375ml / 750ml
 Cataratto 2015, Palazzo del Mare Sicily, Italy 4.80 / 12.50 / 23.00

Gruner Veltliner 2014, Domane Wachau Wachau, Austria 7.25 / 17.75 / 33.00

Riesling 2015, Villa Huesgen Schiefer Mosel, Germany 9.25 / 25.25 / 49.50

Chablis 2014, Domaine Pinson, Burgundy, France 10.50 / 27.00 / 54.00

ROSE
 Cuvee Des Lices Rose, 2015 Cote de Provence, France 5.25 / 15.00 / 29.00

RED
 Malbec "Q" 2012, Zuccardi Mendoza, Argentina 7.75 / 21.50 / 41.00

Barbera d'Asti 2014, Tenuta Olim Bauda, Piedmont, Italy 6.00 / 17.00 / 33.50

Syrah Grenache 2013, Rall Swartland, South Africa 11.75 / 33.50 / 61.00