

SALADS

Turmeric lentil, cauliflower cream, braised red onion, pomegranate & tangerine salad, kale & amchur crisps £8.50 / 14.80

Smoked beef, roast chicory, kohlrabi & golden beetroot salad, cashew & galangal dressing £9.00 / 16.00

STARTERS

Roast parsnip, date & feta fritters, tamarind miso yoghurt £6.80

Grilled aubergine, red chilli, ginger & soy dressing, crispy shallots, Thai basil £7.20

Roast pumpkin, chamomile fig, cavolo nero, manouri cheese & pine nut briq, preserved lemon & saffron butter £7.50

Sugar-cured New Caledonian prawn omelette, green chilli, spring onion, coriander, smoked chilli sambal £6.80

Krupuk crusted diver scallop, sea beets, lemongrass & coconut sambal £8.20

Scottish salmon sashimi, black garlic, Iranian lime & ginger dressing, atsina cress £8.50

Spiced veal & potato pie £7.50

Crispy pork shoulder, edamame puree, pickled cucumber £7.80

MAINS

Spiced sushi rice stuffed inari tempura, chestnut & celeriac puree, white 'balsamic' poached rhubarb £17.00

Roast free range chicken breast, orange & soy broth, udon noodles, Chinese cabbage, celery & almond pesto £18.50

Braised rabbit, shallots, mustard & pancetta, mash, winter greens £20.00

Roast Cornish pollock, smoked swede, moromi miso & Riesling braised leeks, golden beetroot & pickled ginger relish £19.00

Grilled ribeye steak, umeboshi, Urfa chilli & garlic butter, chicory fondant potato, salad greens £26.00

SIDES

Salad greens, pomegranate molasses dressing / Buttered heritage potatoes / Winter greens, garlic, chilli & ginger £3.50

Cassava chips, crème fraiche, pineapple & chipotle ketchup £5.00

FRESH JUICES

Available until 4pm

Orange

Carrot, ginger, green apple & orange juice £4.80

Green

Fennel, spinach, cucumber, celery, apple & lemon £4.80

CHEFS SELECTION

£25 to share

Roast parsnip, date & feta fritters, tamarind miso yoghurt

Anamasala rabbit rilette, rhubarb & tomatillo

Grilled octopus, liquorice & macadamia pesto

Scottish salmon sashimi, black garlic, Iranian lime & ginger dressing, atsina cress

Grilled lamb chop, sweet potato mash

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 £5.50

Persian spiced cashews £5.50

COBBLE LANE CHARCUTERIE

Choose 3 £12.00 Choose 5 £18.00

Chilli & oregano salami £3.50

Saucisson £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

Distilled Cream Gin, strawberry & cardamom sorbet blitzed with grapefruit and tonic

The Modern Pantry Garibaldi

Kamm & Sons, raspberry garam plumped with the juice of one whole orange

Umehoshi Negroni

Mr Lyan Gin, salted plum vermouth, Zucca stirred with Campari

7C Royale

Colombo Gin, coconut oil, carrot & curry leaf cider plus bubbles

Iranian Gimlet

Belvedere Pink Grapefruit Vodka shaken with dried lime cordial

Firecracker Fizz

Compass Box Artist's Blend, lemon, apricot and chilli sherbet fluffed with soda

Scarlet Spritz

Aperol, black moscato, hibiscus crowned with soda

Dominian Daiquiri

Matusalem Rum, raspberry pastis, pineau de charentes and yuzu

Hellfire Old Fashioned

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
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
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

Prosecco Spumante DOC NV, Mabis
Veneto, Italy

Charles Heidsieck Brut NV
Champagne, France

WHITE

Cataratto 2015, Palazzo del Mare
Sicily, Italy £4.80 / 12.50 / 23.00

Gewürztraminer 2014, Erste & Neue,
Südtirol Alto Adige, Italy

Pinot Blanc 2014 "Lepus", Franz Haas,
Trentino Alto Adige, Italy

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

Primitivo Salento 2014, Casato di Melz
Salento, Italy

Blauer Zweigelt 2013, Domaine Wachau
Wachau, Austria

Malbec "Q" 2012, Zuccardi
Mendoza, Argentina

Rully 2013, Dom Jaeger-Defaix
Burgundy, France

Syrah Grenache 2013, Rall
Swartland, South Africa