

The
MODERN PANTRY
FINSBURY SQUARE

STARTERS

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

Krupuk crusted seared diver caught scallops, sea beets,
wasabi tobiko £9.50

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

Crispy turkey terrine, kimchee puree, pickled cucumber £7.80

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

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, pak choi, celery & almond pesto £18.50

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

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

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

SIDES

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

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

DESSERTS

Cinder toffee affogato £4.00

Clementine & poppy seed cake, whipped yoghurt, clementine
& jasmine tea jelly & sorbet, coconut & fennel seed
crumb £7.50

Chocolate fondant, manuka honey roast plum compote,
apricot & Aleppo chilli sorbet, hazelnut crumb £7.50
(Please allow 9 minutes)

Rosewater & cardamom poached quince, lychee &
lemongrass sorbet, chopped pistachio, pistachio tuile £7.50

The Modern Pantry cheese plate, oatcakes, apple, plum &
fennel chutney

Ragstone / Riseley / Old Ford / Kirkham's Lancashire /
Devon Blue

Choose 3 £10.50 / Choose 5 £16.50

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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

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

Rully 1er Cru 2013, Dom Jaeger-Defaix

Burgundy, France

£9.50 / 26.75 / 52.00

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

£5.25 / 15.00 / 29.00

Malbec "Q" 2012, Zuccardi

Mendoza, Argentina

£7.75 / 21.50 / 41.00

Rully 2013, Dom Jaeger-Defaix

Burgundy, France

£9.50 / 26.75 / 52.00

Syrah Grenache 2013, Rall

Swartland, South Africa

£11.75 / 33.50 / 61.00