

# THE PANTRY

FINE FOOD SHOP AND EATERY

## DINNER MENU

### SNACKS

PERELLO OLIVES	£4
TOASTED SOURDOUGH	£4
COPPA HAM, CAPER BERRIES	£5
SCOTCH EGG HALF, PICCALILLI	£5

### Starters

WELSH RAREBIT ON TOASTED SOURDOUGH	£6
HOMEMADE SOUP WITH PANTRY FOCACCIA	£6.50
BUTTERNUT SQUASH ARANCINI WITH TOMATO COMPOT & CRISPY KALE	£8
BBQ BEETROOTS, GOATS CHEESE & STICKY WALNUT SALAD	£8
DEVILLED LAMBS KIDNEY'S, TOASTED SOURDOUGH	£9
SCALLOPS WITH MISO CAULIFLOWER PUREE & CRISP PROSCUITTO	£11

### Deli boards

PICNIC BOARD - SAUSAGE ROLL, SCOTCH EGG, BINHAM BLUE	£9.50
EXNING SMOKED FISH BOARD, POTATO SALAD	£10/£19

### Mains & Grill

MAC 'N' CHEESE, TOASTED GARLIC FOCACCIA	£14
'VEGANCESCA' RICH TOMATO, OLIVE & CAPER SAUCE, SPAGETTI & PANGRATTATO	£15
BEER BATTERED HADDOCK, CHIPS, PEAS & TARTAR SAUCE	£15
PANTRY SMASH BURGER WITH AMERICAN CHEESE & BACON JAM	£14/18
TANDOORI HAKE, CURRIED CAULIFLOWER PUREE, ONION BHAJI & CURRY OIL	£18
PORK SCHNITZEL, CRISPY CAPERS, GRILLED BABY GEM, BBQ POTATOES	£18
9OZ TENNANT'S RIB-EYE, CRISPY PICKLE, HOUSE BUTTER & WATERCRESS	£27

### Sides

CHUNKY CHIPS	£3
BUTTERED NEW POTATOES	£3
TRUFFLED PARMESAN CHIPS	£4.50
BUTTERED CAVALO NERO, PANGRATTATO	£4.50
ROCKET & PARMESAN SALAD	£4.50

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## FINE FOOD SHOP AND EATERY

### Desserts

3 scoops of Criterion ice cream	£6
Affogato - gold medal vanilla ice cream & espresso	£6
Sticky ginger pudding with clotted cream ice cream	£7
Raspberry & white chocolate bread & butter pudding, pouring cream	£7
The Pantry Triple chocolate brownie served with honeycomb & vanilla ice cream	£7.50
Norfolk & Suffolk Cheese board, fruit bread, fig chutney, & apple	£10

### Dessert Inspired Cocktails

The Lemon Curd - English Spirit Limongino, vodka, Italian meringue	£12
“Rumnana” Banana, rum & pineapple sour - old Salt Rum, pineapple juice, banana, bitters	£11

### Dessert Wine & Port

Eradus Sticky Mickey late harvest dessert wine, Sauvignon, New Zealand	£5.25 50ml / £13 125ml / £39 Bottle
Taylor’s Late Bottled Vintage Port, Portugal, 2013	£3.50 50ml / £8 125ml

### Whisky

Talisker 10, Scotland	£6
Highland Park 12 year old, Scotland	£7
Yamazaki Reserve, Japan	£8
Bourbon, Kentucky	
Woodford Reserve	£4
Eagle Rare	£6
Michter’s	£7

### Hot Drinks

Flying Coffee Company Cambridge	
Espresso	£2.40 Double £2.50
Macchiato	£2.50 Double £2.60
Americano regular & large	£2.65
Cappuccino	£3.00 Large £3.40
Latte	£3.10
Flat White	£3.00
Iced Latte	£3.00
Mocha	£3.40
Babychino	75P
Extra Shot Coffee	75P
Syrups - Vanilla, Caramel, Gingerbread, Hazelnut, Chocolate	75P
Globe Farm Barista standard alternative milks, Huntingdon. Gluten free, eco friendly production, low food miles! Oat / Almond / Coconut / Soya	60p
Jeeves and Jericho Quality Loose-leaf Teas, Oxford	
English Breakfast	£2.40
Earl of Grey	£2.80
Please ask for our full selection of loose leaf teas and gourmet hot chocolates	

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FINE FOOD SHOP AND EATERY

## LUNCH MENU

### Sandwiches

SUFFOLK BACON, BRIE & CRANBERRY	£8.00
PROSCIUTTO, MOZZARELLA, HERITAGE TOMATOES & PESTO	£8.50
PANTRY CROQUE MADAME, ROAST HAM, RAREBIT, FRIED EGG	£9.50
CLUB SANDWICH, CHICKEN, BACONNAISE, LETTUCE & TOMATO	£9.50
FRENCH DIP ROAST SIRLOIN, WATERCRESS, HORSERADISH & GRAVY	£10

### Starters

HOMEMADE SOUP WITH PANTRY FOCACCIA	£6.50
WELSH RAREBIT ON TOASTED SOURDOUGH	£6
DEVILLED LAMB'S KIDNEYS, TOASTED SOURDOUGH	£9
BUTTERNUT SQUASH ARANCINI WITH TOMATO COMPOT & CRISPY KALE	£8
BBQ BEETROOT, GOATS CHEESE & STICKY WALNUT SALAD	£8
SCALLOPS WITH MISO CAULIFLOWER PUREE & CRISP PROSCIUTTO	£11

### Deli Boards

PICNIC BOARD - SAUSAGE ROLL, SCOTCH EGG, BINHAM BLUE	£9
EXNING SMOKED FISH BOARD WITH POTATO SALAD	£10/£19

### Sourdough Flatbreads

HARISSA MARINTED HALLOUMI	£14
SLOW COOKED MORROCAN LAMB SHOULDER, SUMAC, MINT & POMEGRANATE	£16
All served with fennel & red cabbage slaw & gem lettuce	

### Mains & Grill

MAC 'N' CHEESE, TOASTED GARLIC FOCACCIA.	£14
'VEGANESCA' RICH TOMATO, OLIVE & CAPER SAUCE, SPAGETTI & PANGRATTATO	£15
BEER BATTERED HADDOCK, CHIPS, PEAS & TARTAR SAUCE	£15
PANTRY SMASH BURGER, WITH AMERICAN CHEESE & BACON JAM OR DOUBL	£14/18
TANDOORI HAKE, CURRIED CAULIFLOWER PUREE, ONION BHAJI & CURRY OIL	£18
PORK SCHNITZEL, CRISPY CAPERS, GRILLED BABY GEM, BBQ POTATOES	£18
9OZ TENNANT'S RIB-EYE, CRISPY PICKLE, HOUSE BUTTER & WATERCRESS	£27

### Sides

CHUNKY CHIPS	£3
BUTTERED NEW POTATOES	£3
TRUFFLED PARMESAN FRIES	£4.50
BUTTERED CAVALO NERO, PANGRATTATO	£4.50
ROCKET & PARMESAN SALAD	£4.50

FOOD ALLERGIES AND INTOLERANCES, ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT. IF YOU HAVE AN ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGY INFORMATION AVAILABLE

## Dessert Menu

### Desserts

3 scoops of criterion ice cream	£6
Affogato gold medal vanilla ice cream & espresso	£6
Sticky Ginger Pudding with Clotted Cream ice-cream	£7
Raspberry & White Chocolate Bread & Butter Pudding with Pouring Cream	£7
The Pantry Triple chocolate brownie with vanilla ice-cream (gf)	£7.50
Norfolk & Suffolk Cheese board, focaccia, fig chutney, & apple	£10

### Dessert Inspired Cocktails

The Lemon Curd - English Spirit Limongino, vodka, Italian meringue	£12
“Rumnana” Banana, rum & pineapple sour - Old Salt Rum, pineapple juice, banana, bitters	£11

### The Pantry Scones - Baked fresh 7 days a week

Home-made fruit, plain or cheese scone: with butter	£2.50
with Nikki’s Raspberry Jam & butter	£3.00
with Nikki’s Raspberry Jam & clotted cream	£3.50

### Bakes

White chocolate & raspberry flapjack	£3.00
Cinnamon buns	£3.50
Rocky Road	£3.75
Seasonal brownie	£4.50
Cookies - white chocolate & cranberry or triple chocolate cookie	£2.50

### Cakes

Our famous Carrot cake	£3.80
Chocolate fudge cake (v)	£3.80
Classic Victoria Sponge	£3.80
Gluten free cake (ask server for todays bake) (gf)	£3.55

*Please ask for our daily specials from our Deli counter!*

### Hot Drinks

Flying Coffee Company Cambridge	
Espresso	£2.40 Double £2.50
Macchiato	£2.50 Double £2.60
Americano regular & large	£2.65
Cappuccino	£3.00 Large £3.40
Latte	£3.10
Flat White	£3.00
Iced Latte	£3.40
Mocha	£3.40
Syrups - Vanilla, Caramel, Gingerbread, Hazelnut, Chocolate	75p
Globe Farm Barista standard alternative milks, Huntingdon.	
Gluten free, eco friendly production, low food miles!	
Oat / Almond / Coconut / Soya	60p

### Jeeves and Jericho Quality Loose-leaf Teas, Oxford English Breakfast

Earl of Grey	£2.40
Ask for our full section of quality loose leaf teas & Gourmet Hot Chocolates	£2.80

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## FINE FOOD SHOP AND EATERY

### BRUNCH COCKTAILS

Bucks Fizz	£7
Bloody Mary	£8
Toast & marmalade - Evan Williams bourbon, Nikki's marmalade, orange bitters, sugar syrup	£10
Bacon & egg Whisky Sour - Talisker royo, fresh orange juice, bacon syrup, orange bitters, egg whites	£12

### BRUNCH MENU

Toast with Nikki's award winning jam or marmalade	£2.50
Toasted teacake / add Nikki's raspberry jam	£2.50/ £3
Porridge with honey or Nikki's award winning Jam	£6
Fresh fruit salad, greek yogurt & honey	£6.50
Pantry granola, greek yoghurt & honey	£7.50

Newmarket Musk's sausage sandwich	£5.50
Suffolk bacon sandwich	£5.50
Eggs on toast your way	£6.50
Crushed avocado bruschetta, grilled tomato, sriracha & dukka	£8.00
Free range fried eggs on toast with chorizo	£9.00
Smoked salmon with scrambled egg and toast	£9.50
Eggs Benedict	£9.50
Eggs Royal	£9.50

### The Pantry breakfast

Free-range fried egg, Suffolk bacon, Musk's sausage, black pudding, grilled tomato, mushroom and toast	£10
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### The Vegetarian breakfast

Scrambled egg, roast beetroot, mushroom, tomatoes, potatoes and toast	£8.50
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### The Gluten Free breakfast

Scrambled free range egg, Suffolk bacon, grilled tomato, mushroom, baked beans and gluten free toast	£9.50
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### Breakfast extras

grilled tomato or mushroom	50p
black pudding, fried egg, smoked baked beans or toast	£1.25
Musk's sausage, bacon, fried Potatoes	£1.50

### Scones, cakes and bakes

Home-made fruit, plain or cheese scone: with butter	£2.50
with Nikki's Raspberry Jam & butter	£3
with Nikki's Raspberry Jam & clotted cream	£3.50
Cinnamon bun	£3.50
Lemon & Poppysseed loaf (gf)	£3.55
Our famous Carrot cake	£3.80
Chocolate Fudge Cake (vg)	£3.80
Victoria Sponge	£3.80
Cookies - white chocolate & cranberry or triple chocolate	£2.50
Seasonal brownie & Deli Counter Specials - please ask for today's selection!	

Food allergies and intolerances, all of our food is prepared in a kitchen where nuts, gluten and other allergens could be present. If you have an allergy please let us know before ordering. Full allergy information available.

## THE PANTRY

## FINE FOOD SHOP AND EATERY

### GLUTEN FREE

Dear Gluten Free Guests,

Being gluten intolerant myself, I know how limiting eating out can be. Which is why we pride ourselves on accommodating all dietary requirements and hope that you find a dish you enjoy whether you visit us for brunch, lunch or dinner!

Please do inform your server of your dietary requirements and they can pass this on to our chefs so that they can take extra care with cross contamination.

Also feel free to ask a manager about any questions or concerns you may have during your visit.

Love Anne-Marie x

#### **Brunch - Made Without Gluten, available until 12pm daily**

Gluten Free Toast with Nikki's award winning jam or marmalade	£2.50
Suffolk bacon sandwich	£5.50
Free range eggs on toast	£6.50
Crushed avocado bruschetta, grilled tomato, sriracha & dukka	£7.75
Smoked salmon with scrambled egg and toast	£9.50
Eggs Benedict on toast	£9.50
Eggs Royal on toast	£9.50

The Vegetarian Breakfast	
Scrambled egg, roast beetroot, mushroom, tomatoes, potatoes and toast	£8.50

The Gluten Free breakfast	
Scrambled free range egg, Suffolk bacon, grilled tomato, mushroom, baked beans and gluten free toast	£9

Bakes	
Ask Server for today's bakes	£3.55
<i>Please ask for our daily specials</i>	

Desserts	
3 scoops of criterion ice cream	£6
Affogato gold medal vanilla ice cream & espresso	£6
The Pantry Triple chocolate brownie with vanilla ice-cream	£7.50

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## FINE FOOD SHOP AND EATERY

### GLUTEN FREE - LUNCH & DINNER MENU

Sandwiches with gluten free bread - available 12pm to 5pm

SUFFOLK BACON, BRIE & CRANBERRY	£8.00
PROSCIUTTO, MOZZARELLA, HERITAGE TOMATOES & PESTO	£8.50
CLUB SANDWICH, CHICKEN, BACONNAISE, LETTUCE & TOMATO	£9.50
FRENCH DIP ROAST SIRLOIN, WATERCTRESS, HORSERADISH & GRAVY	£10

Kebab style dish served on GF bread - available 12-5pm

HARISSA MARINTED HALLOUMI	£15
SLOW COOKED MORROCAN LAMB SHOULDER, SUMAC, MINT & POMEGRANATE	£16

All served with fennel & red cabbage slaw & gem lettuce

#### Starters

HOMEMADE SOUP WITH GLUTEN FREE BREAD	£7
DEVILLED LAMB'S KIDNEYS, TOASTED GLUTEN FREE BREAD	£9
BBQ BEETROOT, GOATS CHEESE AND STICKY WALNUT SALAD	£8

#### Deli Boards

EXNING SMOKED FISH BOARD WITH POTATO SALAD	£10/£19
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#### Mains & Grill

TANDOOR HAKE, CURRIED CAULIFLOWER PUREE, ONION BHAJI & CURRY OIL	£18
9OZ TENNANT'S RIBEYE OR 9OZ TENNANT'S SIRLOIN STEAK,	£27

Served with chips and sauce of your choice - Béarnaise, garlic butter or peppercorn

#### Sides

TRUFFLED PARMESAN FRIES *	£4.50
CHUNKY CHIPS *	£3
BUTTERED CAVALO NERO, PANGRATTATO	£4.50
ROCKET & PARMESAN SALAD	£4.50

\* PLEASE NOTE OUR CHIPS & FALAFEL ARE COOKED IN A FRYER WITH BEER BATTERED FISH SO MAY NOT BE SUITABLE FOR OUR COELIAC GUESTS OR GUESTS WITH SEVERE GLUTEN INTOLERANCES

# THE PANTRY

FINE FOOD SHOP AND EATERY

## DRINKS

### Soft Drinks / Mixers

Fresh - glass  
Apple / Orange £3

San Pelegrino Cans 330ml  
Lemonata £2.95  
Arianciata Rossa £2.95  
Melograno & Arancia £2.95  
Pompelmo £2.95

Breckland Orchard  
award winning, natural lightly sparkling  
Soft drinks, Norfolk, 330ml bottle  
Cloudy Lemonade - low calorie £3.75  
Pear & Elderflower £3.75  
Strawberry & Rhubarb £3.75  
Slow lemonade & Rose £3.75

Mixers  
Coke Bottle 330ml £3.00  
Coke ZERO 330ml £3.00  
Schweppes Lemonade 200ml £2.25  
Schweppes Soda water 200ml £2.35

Fever Tree  
Tonic Water £3.00  
Light Tonic Water £3.00  
Mediterranean £3.00  
Ginger Ale £3.00  
Ginger Beer £3.00

Bottled water  
Still Harrogate £1.85/£3.50  
Sparkling Harrogate £1.85/£3.50

Beers and Cyder  
Draft Pint /half  
Estrella Galicia, Lager 4.7% £5.90 /£2.95  
Guest Draft beer, ask for our current option (POA)

Bottle  
1906 Reserva lager 6.5% £4.25  
Blue Moon Belgian white ale 5.4% £4.50  
Ghost Ship Pale Ale 4.5% £6.50  
Estrella Galicia alcohol free £2.50  
Aspall Cyder 5.5% £4.50

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Sparkling and Champagne				
<b>Prosecco</b> , Cecilia Beretta, Italy		7.50		30
<b>Prosecco Rosé</b> , Cecilia Beretta, Italy		7.95		32
<b>Champagne</b> , <b>Bauchet Brut</b> , France				55
<b>Champagne</b> , <b>Bauchet Brut</b> , France HALF				29
Prestige Champagne				
<b>Pol Roger Reserve</b> , Brut Champagne, France				89
<b>Laurent Perrier Cuvée Rose</b> Champagne, France				110
White				
Crisp, easy drinking whites				
<b>La Brouette Blanc</b> IGP, Pays D'oc, France	4.90	6.05	8.40	23
<b>Pinot Grigio</b> , Sanziana, Cramele Recas, Romania	5.60	6.90	9.50	26
<b>Rioja Blanco</b> , Bodegas Cerrolaza, Rioja Alta, Spain				33
<b>Gavi Di Gavi</b> , Antonio e, Raimondo, Piedmont, Italy				37
Fruity & refreshing whites				
<b>Sauvignon Blanc</b> , Gran Verano, Apaltagua, Chile	5.40	6.60	9.10	25
<b>Sauvignon Blanc</b> , Homer, Marlborough, New Zealand	7.50	9.30	12.75	35
<b>Sancerre</b> , Domaine Naudet, Loire Valley, France				49
Smooth & rounded whites				
<b>Viognier</b> , Terre de Lumiere, Pays D'oc, France	5.80	7.15	9.85	27
<b>Chardonnay</b> , Rietvallei Estate Robertson, South-Africa	7.30	8.95	12.40	34
<b>Macon Villages</b> , Domaine Des Perelles, Macon, France				43
<b>Montagny Premier Cru</b> Buissonier, Cote Chalonnaise, France				52
<b>Pouilly Fuisse</b> , Vieilles Vignes (Old Vines) Domaine Thibert, France				65
Rosé				
<b>Pinot Grigio Rosé</b> Villa Else, Veneto, Italy	5.80	6.25	8.50	27
<b>Provence Rosé</b> AOC Source Gabriel, France	7.30	8.95	12.40	34
<b>Sancerre Rosé</b> 2016 Loire Valley, France				41
Red				
Smooth & elegant reds				
<b>La Brouette Rouge</b> IGP, Pays d'Oc, France	4.90	6.05	8.40	23
<b>Pinot Noir</b> , La Muse De Cabestony, Pays D'oc, France	6.00	7.40	10.20	28
<b>Bourgogne, Cote D'or Pinot Noir</b> , Domaine Jean Marie Bouzcreau				47
Medium bodied, dry reds				
<b>Merlot</b> , Gran Verano, Apaltagua, Chile	5.40	6.60	9.10	25
<b>Montepulciano</b> d'Abruzzo, Villa Garducci, Italy	5.80	7.15	9.85	27
<b>Crozes Hermitage</b> , Boissy & Delaygue, Rhone, France				39
<b>Barbaresco</b> , Fratelli, Casetta, Piedmont, Italy				65
Full bodied & complex reds				
<b>Cabernet Sauvignon</b> Domaine De Saissac, Pays D'oc, France	6.00	7.40	10.20	28
<b>Malbec</b> , Anko, Estancia Los Cardones, Argentina	7.40	9.30	12.80	35
<b>Rioja Reserva</b> , Belezos, Bodega, Zugober, Spain				47
<b>Medoc</b> , Chateau Saint Aubin, Bordeaux, France				46
<b>Grenache Shiraz, Mataro</b> "Barossa Boy" Australia				48
<b>Pomerol</b> , L'Hospitalet De Gazin, Bordeaux, France				85

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## FINE FOOD SHOP AND EATERY

### Spirits

#### Gin

##### Local

Dalham Gin, Dalham, Suffolk £3.60

Norfolk Gin, Norfolk £3.90

Fishers Gin, Aldeburgh, Suffolk £4.40

##### Uk

Bloom, London £3.25

Jaffa Cake Gin, Kent £3.25

Sipsmith, London £3.50

Hendricks, Scotland £3.50

Tanqueray 10, London £3.75

Botanist, Islay £3.80

Chapel Down Bacchus Gin, Kent £4.25

##### World Gins

Roku Gin, Japan £3.75

Four Pillars Olive leaf Gin,

Australia £4.25

Monkey 47, Germany £6.00

#### Rum

Bacardi, Cuba £2.80

Goslings dark rum, Bermuda £3.25

Kraken spiced rum, Trinidad £3.25

Discarded Banana Peel Rum,  
Scotland £3.50

#### Vodka

Smirnoff £2.80

Belvedere, Poland £4

#### Tequila

Espolon Tequila Blanco, Mexico £3.25

Espolon Tequila Gold, Mexico £3.75

#### Whisky

Talisker 10, Scotland £4.25

Highland Park 12 year old,  
Scotland £4.50

Yamazaki Reserve, Japan £5.75

Bourbon, Kentucky

Woodford Reserve £3.75

Eagle Rare 10 year old £4.25

Michter's US \*1 Straight Rye £6

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## FINE FOOD SHOP AND EATERY

### Hot Drinks

#### Flying Coffee Company Cambridge

Espresso	£2.40 Double £2.50
Macchiato	£2.50 Double £2.60
Americano	Regular & large £2.65
Cappuccino	£3.00 Large £3.40
Latte	£3.10
Flat White	£3.00
Iced Latte	£3.40
Mocha	£3.40

Babychino	75p
Extra Shot Coffee	75p
Syrups - Vanilla, Caramel, Gingerbread, Hazelnut, Chocolate	75p

Glebe Farm Barista standard alternative milks, Huntingdon, Gluten free, eco friendly production, low food miles.  
Oat / Almond / Coconut / Soya 60p

#### Jeeves & Jericho Quality Loose-leaf Teas, Oxford

English Breakfast	£2.40
Earl of Grey	£2.80
Girlie Grey	£2.80
Smoky Russian Caravan	£2.80
China Jasmine	£2.80
Dragonwell	£2.80
Chamomile Blossoms	£2.80
African Rooibus	£2.80
Red Berry Burst	£2.80
Mojito Mint	£2.80

Kokoa Collection, Gourmet Hot Chocolate, London	Regular £3.45 Large £3.95
White Chocolate and Vanilla	
Venezuelan 58%	
Ecuadoran 70%	
Madagascan 82%	

## COCKTAILS

Tamarind margarita £10

Our signature margarita was inspired by trips to Mexico. We use Espolòn Blanco a 100% blue agave from Los Santos, Cointreau, agave syrup and lime juice. The addition of tamarind gives the cocktail a real sweet and sour note, with the addition of a Tajin spice rim.

#### Toast & marmalade £10

This warming tippie is a mixture of Evan Williams extra aged bourbon and Drambuie. The cocktails is shaken with our Nikki's famous marmalade, orange bitters and simple syrup. A nod to of the great breakfast staples.

#### Lemon curd £11

This fun signature cocktail is a mixture of lemongino an English version of limoncello, extra zesty lemon curd, Amaretto & vodka. It is then topped with our Italian meringue and flamed bar side. The mixture of sharp and sweet is a real treat and is an ideal dessert replacement.

#### Banana, rum & pineapple sour £11

A classic sour recipe is used with addition of banana liquor as well as discarded banana peel rum, a great product which utilises the left over rum spirit used to flavour barrels from the production of whiskey and discarded banana peel. We shake together with egg whites and pineapple juice.

#### Gin gin mule £11

We love Norfolk Gin and its notes of cardamon, so had to create a cocktail to feature it in our new bar, Gin Gin Mule references the fresh gin which is muddled in this drink with ginger beer, fresh mint, lime and simple syrup, this long drink is seriously refreshing.

#### Spiced mango & kaffir lime daiquiri £11

Old Salt Rum, one of the first rums produced in the England and the winner of the best rum in the world at Hong Kong's rumfest in 2014 is featured in our signature Daiquiri. We use fresh mango juice as well as Afonso sorbet with addition of our homemade kaffir lime syrup and dried chilli for a touch of heat.

#### Bacon & egg whiskey sour £12

Harking back to the 1870, this whiskey sour is inspired by our all day dining ethos. We pair both a ten 10 year old Talisker, which has smokey qualities as well as Evan Williams bourbon for a touch of sweetness. These are shaken with fresh egg whites, orange, lime & bacon syrup. Perfect with your brunch or as a late night tippie.

#### Smoked negroni £9

Fisher's Gin, campari, vermouth rosso, smoked syrup

#### Charred orange Aperol Spritz £9

Aperol, prosecco, soda, charred orange

#### Salted & maple old fashioned £10

Michter's single barrel rye, Canadian maple syrup, salt, mandarin bitters

#### Mojito £8

Bacardi, soda water, lime juice, simple syrup

#### Dark & Stormy £8

Goslings black seal rum, ginger beer , fresh lime

#### P\*\*N Star Martini £9

Vodka, Passoa, Prosecco, lime juice, sugar syrup

#### Espresso Martini £8

Vodka, Kahlua, espresso

**THE PANTRY**  
FINE FOOD SHOP AND EATERY

VEGAN

## BRUNCH

TOAST SERVED WITH NIKKI'S AWARD WINNING HOMEMADE JAM	£2.50
PORRIDGE WITH NIKKI'S AWARD WINNING RASPBERRY JAM	£6
PANTRY GRANOLA WITH OAT, NUT OR COCONUT MILK	£7.50
CRUSHED AVOCADO BRUSCHETTA, GRILLED TOMATO, SRIRACHA & DUKKA	£7.75
VEGAN BREAKFAST - AVOCADO, ROAST BEETROOT, CHERRY TOMATOES, MUSHROOMS, SAUTEED POTATOES, WATERCRESS & TOAST	£9

## LIGHT DISHES & DELI BOARDS

HOMEMADE SOUP OF THE DAY WITH PANTRY FOCACCIA	£7
BBQ BEETROOT WITH A STICKY WALNUT SALAD	£8

## SANDWICHES & MAINS

HUMMUS, PESTO, TOMATO & SALAD SANDWICH ON ROSEMARY & ROCK SALT FOCACCIA	£8
CRUSHED AVOCADO BRUSCHETTA, GRILLED TOMATO, SRIRACHA & DUKKA	£7.75
'VEGANCESCA' RICH TOMATO, OLIVE SPAGETTI, PANGRATTATO	£15

## SIDES

TRUFFLE FRIES	£4.50
SKIN ON CHIPS	£3.50
CAVALO NERO	£4.50

## DESSERTS

VEGAN CHOCOLATE FUDGE CAKE	£3.80
SORBET SELECTION	£6
LOOK OUT FOR BAKED SPECIALS	