

THE PANTRY

FINE FOOD SHOP AND EATERY

DINNER MENU

SNACKS

PERELLO OLIVES	4
TOASTED SOURDOUGH & BLACK OLIVE TAPENADE	5
PROSCIUTTO HAM, ROCKET & CAPER BERRIES	5
FRITTO MISTO, CHARRED LIME, GOCHUJANG MAYO	6

STARTERS

WELSH RAREBIT ON TOASTED SOURDOUGH	6
HOMEMADE SOUP WITH PANTRY FOCACCIA	7
CHIPOTLE CORN RIBS, TAJIN, CHILLI & LIME, PICKLED RED ONION	8
HUMMUS BOWL, WOOD FIRED PEPPERS & CHICKPEAS WITH FLATBREAD	8
BBQ BEETROOTS, GOATS CHEESE & STICKY WALNUT SALAD	8
DEVILLED LAMBS KIDNEY'S , TOASTED SOURDOUGH	9
SCALLOPS 'BEATON BROWN' PANCETTA, LEEK AND CREAM SAUCE	11

DELI BOARDS

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

MAINS

NOURISH BOWL, QUINOA, ROASTED SQUASH, BEETROOT, AVOCADO, GOJI BERRY & A TAHINI & HONEY DRESSING WITH HALLOUMI £15, CAJUN CHICKEN £16 OR WILD PRAWNS £18)	12
MAC 'N' CHEESE, TOASTED GARLIC FOCACCIA	14
BEER BATTERED HADDOCK, CHIPS, PEAS & TARTAR SAUCE	15
PANTRY SMASH BURGER WITH AMERICAN CHEESE & BACON JAM	14/18
MOROCCAN SPICED LAMB CUTLETS, TABBOULEH SALAD & POMEGRANATE,	25
9OZ TENNANT'S RIB-EYE, CRISPY PICKLE, HOUSE BUTTER & WATERCRESS	28

SOURDOUGH FLATBREADS OR SALAD BOWLS

HARISSA MARINTED HALLOUMI	15
CAJUN SPICED CHICKEN BREAST	16
SLOW COOKED MORROCAN LAMB SHOULDER, SUMAC, MINT & POMEGRANATE	16
WILD ARGENTINE KING PRAWNS WITH TOGARASHI	18
All served with a fennel & red cabbage slaw, gem lettuce, sriracha & harissa yogurt	

SIDES

CHUNKY CHIPS	3
BUTTERED NEW POTATOES / TRUFFLED PARMESAN CHIPS	4
SEASONAL GREENS / ROCKET & PARMESAN SALAD	4

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

LUNCH MENU

STARTERS

WELSH RAREBIT ON TOASTED SOURDOUGH	6
HOMEMADE SOUP WITH PANTRY FOCACCIA	7
CHIPOTLE CORN RIBS, TAJIN, CHILLI & LIME, PICKLED RED ONION	8
HUMMUS BOWL, WOOD FIRED PEPPERS & CHICKPEAS WITH PANTRY FLATBREAD	8
BBQ BEETROOTS, GOATS CHEESE & STICKY WALNUT SALAD	8
DEVILLED LAMBS KIDNEY'S , TOASTED PANTRY SOURDOUGH	9
KING SCALLOPS 'BEATON BROWN', PANCETTA, LEEK AND CREAM SAUCE	11

DELI BOARDS

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

MAINS

NOURISH BOWL, QUINOA, ROASTED SQUASH, BEETROOT, AVOCADO, GOJI BERRY & A TAHINI & HONEY DRESSING WITH HALLOUMI £15 CAJUN CHICKEN £16 OR PRAWNS £18	12
MAC 'N' CHEESE, TOASTED GARLIC FOCACCIA	14
BEER BATTERED HADDOCK, CHIPS, PEAS & TARTAR SAUCE	15
PANTRY SMASH BURGER WITH AMERICAN CHEESE & BACON JAM	14/18
MOROCCAN SPICED LAMB CUTLETS, WARM TABBOULEH, SALAD & POMEGRANATE	25
9OZ TENNANT'S RIB-EYE, CHIPS, CRISPY PICKLE, HOUSE BUTTER & WATERCRESS (FISH OF THE DAY SEE BLACKBOARD FOR DETAILS)	28

SANDWICHES

GRILLED FIELD MUSHROOM BUN, GUACAMOLE, HALLOUMI & KIMCHI	9
DINGLEY DELL PASTRAMI, EMMENTAL CHEESE & RUSSIAN DRESSING	9
CRAYFISH, VODKA MARIE ROSE & LETTUCE	9
PANTRY CROQUE MADAME, ROAST HAM, RAREBIT, FRIED EGG	9.50

FANCY A CLASSIC SANDWICH? PLEASE ASK FOR OPTIONS.

SOURDOUGH FLATBREADS OR SALAD BOWLS

HARISSA MARINTED HALLOUMI	15
CAJUN SPICED CHICKEN BREAST	16
SLOW COOKED MORROCAN LAMB SHOULDER, SUMAC, MINT & POMEGRANATE	16
WILD ARGENTINE KING PRAWNS WITH TOGARASHI	18

All served with a fennel & red cabbage slaw, gem lettuce, sriracha & harissa yogurt

SIDES

CHUNKS CHIPS	3
BUTTERED NEW POTATOES	4
TRUFFLED PARMESAN CHIPS	4
ROCKET & PARMESAN SALAD	4

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.

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FINE FOOD SHOP AND EATERY

VEGAN MENU

BRUNCH TILL 12PM

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

SNACKS

PERELLO OLIVES	4
TOASTED SOURDOUGH & BLACK OLIVE TAPENADE	5

STARTERS

HOMEMADE SOUP WITH PANTRY FOCACCIA	7
CHIPOTLE CORN RIBS, TAJIN, CHILLI & LIME, PICKLED RED ONION	8
HUMMUS, BOWL, WOOD FIRED AUBERGINE, PEPPERS & CHICKPEAS WITH FLATBREAD	8
BBQ BEETROOTS, ROCKET & STICKY WALNUT SALAD	7

MAINS & LIGHT DISHES

CRUSHED AVOCADO BRUSHETTA, GRILLED TOMATOES, ROCKET, SRIRACHA & DUKKA	8
SHAKSHUKA, ROAST PEPPER STEW WITH TOMATOES AND CHICKPEAS, WITH CHIMMICHURRI AND TOASTED SOURDOUGH	10
GRAIN BOWL, QUINOA, ROASTED SQUASH, BEETROOT, AVOCADO, GOJI BERRY TAHINI & HONEY DRESSING	16
GRILLED FIELD MUSHROOM, GUACAMOLE, TOMATO & HARRISA FOCACCIA SANDWICH WITH CHIPS	9
HUMMUS, ROASTED CHICKPEA AND AVOCADO SOURDOUGH FLATBREAD OR SALAD BOWL with fennel & red cabbage slaw & gem lettuce	13

SIDES

CHUNKY CHIPS	3
ROSEMARY ROASTED NEW POTATOES	3
PURPLE SPROUTING BROCCOLI GRILLED WITH CHIMMICHURRI	5
ROCKET & BALSAMIC SALAD	4
TOMATO, RED ONION & BASIL SALAD	4

THE PANTRY

FINE FOOD SHOP AND EATERY

GLUTEN FREE MENU

STARTERS

HOMEMADE SOUP WITH GLUTEN FREE BREAD	7
CHIPOTLE CORN RIBS, TAJIN, CHILLI & LIME, PICKLED RED ONION	8
HUMMUS BOWL, WOOD FIRED PEPPERS & CHICKPEAS WITH GLUTEN FREE BREAD	8
BBQ BEETROOTS, GOATS CHEESE & STICKY WALNUT SALAD	8
KING SCALLOPS 'BEATON BROWN', PANCETTA, LEEK AND CREAM SAUCE	11

DELI BOARDS

EXNING SMOKED FISH BOARD WITH POTATO SALAD, SALAD AND GLUTEN FREE BREAD	10/19
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MAINS

NOURISH BOWL, QUINOA, ROASTED SQUASH, BEETROOT, AVOCADO, GOJI BERRY & A TAHINI & HONEY DRESSING WITH HALLOUMI £15 CAJUN CHICKEN £16 OR PRAWNS £18	12
MOROCCAN SPICED LAMB CUTLETS, QUINOA & POMEGRANATE	£25
9OZ TENNANT'S RIB-EYE, CHIPS, CRISPY PICKLE, HOUSE BUTTER & WATERCRESS (FISH OF THE DAY SEE BLACKBOARD FOR DETAILS)	28

SANDWICHES ALL ON GLUTEN FREE BREAD

GRILLED FIELD MUSHROOM GUACAMOLE, HALLOUMI & KIMCHI	9
DINGLEY DELL PASTRAMI, EMMENTAL CHEESE & RUSSIAN DRESSING	9
CRAYFISH, VODKA MARIE ROSE & LETTUCE	9

FANCY A CLASSIC SANDWICH? PLEASE ASK FOR OPTIONS.

SALAD BOWLS

HARISSA MARINTED HALLOUMI	15
CAJUN SPICED CHICKEN BREAST	16
SLOW COOKED MORROCAN LAMB SHOULDER, SUMAC, MINT & POMEGRANATE	16
WILD ARGENTINE KING PRAWNS WITH TOGARASHI	18

All served with a fennel & red cabbage slaw, gem lettuce, sriracha & harissa yogurt

SIDES

BUTTERED NEW POTATOES	4
TRUFFLED PARMESAN CHIPS	4
ROCKET & PARMESAN SALAD	4

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.

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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
CINNAMON BUN FRENCH TOAST, LUMBERYARD COMPOTE & VANILLA ICE CREAM	7
PEAR & ALMOND FRANGIPANE TART WITH RASPEBERRY SORBET	7
THE PANTRY TRIPLE CHOCOLATE BROWNIE SERVED WITH HONEYCOMB & VANILLA ICE CREAM	7.50
NORFOLK & SUFFOLK CHEESE BOARD, OAT CAKES, RED ONION MARMALADE & 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	6
TULLIBARDINE HIGHLAND SCOTCH WHISKY	5
THE ENGLISH SINGLE MALT WHISKY	5
WOODFORD RESERVE	5
JURA SINGLE MALT SCOTCH WHISKY	5
PORT ASKAIG ISLAY.	6

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	
Dessert Menu	

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 (GF)	7.50
CINNAMON BUN FRENCH TOAST, LUMBERYARD COMPOTE & VANILLA ICE CREAM	7
PEAR & ALMOND FRANGIPANE TART WITH RASPEBERRY SORBET	7
NORFOLK & SUFFOLK CHEESE BOARD, OAT CAKES, FIG GHUTNEY, & 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	2.60 Double 2.80
Macchiato	2.60 Double 2.80
Americano regular & large	2.80
Cappuccino	2.80 Large 2.80
Latte	3.30
Flat White	3.30
Iced Latte	3.50
Mocha	3.60
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

	2.60
Earl of Grey	3.00
Ask for our full section of quality loose leaf teas & Gourmet Hot Chocolates	

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FINE FOOD SHOP AND EATERY

BRUNCH COCKTAILS

Bucks Fizz	£7
Bloody Mary	£8

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!	

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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
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The Gluten Free breakfast

Scrambled free range egg, Suffolk bacon, grilled tomato, mushroom, baked beans and gluten free toast	£9
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Bakes

Ask Server for today's bakes	£3.55
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Please ask for our daily specials

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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THE PANTRY

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
Bottle
Peroni lager 5% £4.00
Peroni 0.0% Alcohol Free £2.50
Burwell Beers
Margaret Field Amber Ale 4.8% GF £6.50
Fuggled Bitter 4.0% £6.50
Sunshine Pale Ale 5.0% £6.50
Cranes Cider Premium Apple 4.8% £6.00
Cranes Cider Wild English Berries 4.8% £6.00

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Sparkling and Champagne

Prosecco , Cecilia Beretta, Italy	7.50			30
Prosecco Rosé , Cecilia Beretta, Italy	7.95			32
Champagne , Bauchet Brut , France				55
Champagne , Bauchet Brut , France HALF				29
Prestige Champagne				
Pol Roger Reserve , Brut Champagne, France				89
Laurent Perrier Cuvée Rose Champagne, France				110

White

Crisp, easy drinking whites

La Brouette Blanc IGP, Pays D'oc, France	4.90	6.05	8.40	23
Pinot Grigio , Sanziana, Cramele Recas, Romania	5.60	6.90	9.50	26
Rioja Blanco , Bodegas Cerrolaza, Rioja Alta, Spain				33
Gavi Di Gavi , Antonio e, Raimondo, Piedmont, Italy				37

Fruity & refreshing whites

Sauvignon Blanc , Gran Verano, Apaltagua, Chile	5.40	6.60	9.10	25
Sauvignon Blanc , Homer, Marlborough, New Zealand	7.50	9.30	12.75	35
Sancerre , Domaine Naudet, Loire Valley, France				49

Smooth & rounded whites

Viognier , Terre de Lumiere, Pays D'oc, France	5.80	7.15	9.85	27
Chardonnay , Rietvallei Estate Robertson, South-Africa	7.30	8.95	12.40	34
Macon Villages , Domaine Des Perelles, Macon, France				43
Montagny Premier Cru Buissonier, Cote Chalonnaise, France				52
Pouilly Fuisse , Vieilles Vignes (Old Vines) Domaine Thibert, France				65

Rosé

Pinot Grigio Rosé Villa Else, Veneto, Italy	5.80	6.25	8.50	27
Provence Rosé AOC Source Gabriel, France	7.30	8.95	12.40	34
Sancerre Rosé 2016 Loire Valley, France				41

Red

Smooth & elegant reds

La Brouette Rouge IGP, Pays d'Oc, France	4.90	6.05	8.40	23
Pinot Noir , La Muse De Cabestony, Pays D'oc, France	6.00	7.40	10.20	28
Bourgogne , Cote D'or Pinot Noir , Domaine Jean Marie Bouzcreau				47

Medium bodied, dry reds

Merlot , Gran Verano, Apaltagua, Chile	5.40	6.60	9.10	25
Montepulciano d'Abruzzo, Villa Garducci, Italy	5.80	7.15	9.85	27
Crozes Hermitage , Boissy & Delaygue, Rhone, France				39
Barbaresco , Fratelli, Casetta, Piedmont, Italy				65

Full bodied & complex reds

Cabernet Sauvignon Domaine De Saissac, Pays D'oc, France	6.00	7.40	10.20	28
Malbec , Anko, Estancia Los Cardones, Argentina	7.40	9.30	12.80	35
Rioja Reserva , Belezos, Bodega, Zugober, Spain				47
Medoc , Chateau Saint Aubin, Bordeaux, France				46
Grenache Shiraz , Mataro "Barossa Boy" Australia				48
Pomerol , L'Hospitalet De Gazin, Bordeaux, France				85

THE PANTRY

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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

THE PANTRY

FINE FOOD SHOP AND EATERY

Hot Drinks

Flying Coffee Company Cambridge

Espresso	£2.50	Double £2.60
Macchiato	£2.50	Double £2.60
Americano	Regular & large £2.80	
Cappuccino	£3.30	Large £3.40
Latte	£3.30	
Flat White	£3.20	
Iced Latte	£3.50	
Mocha	£3.60	

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	£2.60
Earl of Grey	£3.00
Girlie Grey	£3.00
Smoky Russian Caravan	£3.00
China Jasmine	£3.00
Dragonwell	£3.00
Chamomile Blossoms	£3.00
African Rooibus	£3.00
Red Berry Burst	£3.00
Mojito Mint	£3.00

Kokoa Collection, Gourmet Hot Chocolate, London	Regular £3.65 Large £4.15
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 cocktail 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 lemongrass 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

CHIPOTLE CORN RIBS, TAJIN, CHILLI & LIME, PICKLED RED ONION	8
HUMMUS BOWL, WOOD FIRED PEPPERS & CHICKPEAS WITH FLATBREAD	8
HOMEMADE SOUP OF THE DAY WITH PANTRY FOCACCIA	7
BBQ BEETROOT WITH A STICKY WALNUT SALAD	8

MAINS

NOURISH BOWL, QUINOA, ROASTED SQUASH, BEETROOT, AVOCADO GOJI BERRY, TAHINI DRESSING	12
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SANDWICHES

GRILLED FIELD MUSHROOM, GUACAMOLE & KIMCHI IN FOCACCIA	9
CRUSHED AVOCADO BRUSCHETTA, GRILLED TOMATO, SIRACHA & DUKKA	7.75

SIDES

TRUFFLE FRIES	4
CHIPS	3

DESSERTS

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