

# THE PANTRY

## FINE FOOD SHOP AND EATERY

### DINNER MENU

#### STARTERS

WELSH RAREBIT ON HOMEMADE SOURDOUGH	5
LEMON & CORIANDER HUMMUS WITH ROASTED CHICKPEAS, CHIMICHURRI AND FOCACCIA	6
SOUP OF THE DAY, WITH PANTRY FOCACCIA	6
CAULIFLOWER BHAJI, CURRIED CAULIFLOWER PUREE, SWEET CHILLI	7
BUFFALO CHICKEN WINGS, BINHAM BLUE SAUCE, CORIANDER	7
ROASTED BEETROOT SALAD, GOATS CHEESE, HAZELNUTS & BALSAMIC	7/12
DEVILLED LAMB KIDNEY BRUSCHETTA	7.50
STEAK TARTAR, EGG YOLK & TOASTED SOURDOUGH	8
PANTRY PICNIC BOARD. NEWMARKET SAUSAGE ROLL, SCOTCH EGG, CAMBRIDGE BLUE & FOCACCIA	9

#### MAINS

LINGUINI WITH PESTO, KALAMATA OLIVES & SUN BLUSHED TOMATOES	12
BEER BATTERED FISH & CHIPS, PEA PUREE & TARTAR	13
THAI GREEN CURRY BOWL GRILLED TOFU, ROAST PEPPERS, PAK CHOI & RICE NOODLES (ADD CHICKEN)	13/17
MAC 'N' CHEESE WITH HAM HOCK & GARLIC FOCACCIA	14
CHARGILLED CHICKEN WITH A PANTRY SALAD, BEETROOT, AVOCADO AND SEEDS	14
PANTRY STEAK BURGER, BACON JAM, SMOKED APPLEWOOD CHEESE & CHIPS	14
CALVES LIVER, RED ONION BACON JUS, BUBBLE & SQUEAK CAKE	17
PAN FRIED SALMON, WARM NICOISE SALAD, CHARRED BABY GEM, SAUTÉED POTATOES ANCHOVY DRESSING	17.50
LAMB CUTLETS PETITS POIS A LA FRANCAISE, SHOULDER BON BON	19
TENNANT'S GOZ RIBEYE STEAK, GRILLED TOMATO, WATERCRESS & CHIPS	25

#### SIDES

GREEN SALAD WITH PARMESAN AND BALSAMIC	3
MIXED SALAD, SWEETCORN, TOMATO, CUCUMBER AND RED ONION	4
BUTTER NEW POTATOES	3
CHIPS	3
BUTTERED SEASONAL GREENS	4

#### DESSERTS

AFFOGATO	5.50
SELECTION OF LOCAL ICE CREAMS	5.50
TRIPLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	6.75
HAZELNUT PARFAIT WITH HONEYCOMB ICE CREAM	6.75
STICKY TOFFEE PUDDING WITH STEM GINGER ICE CREAM	7
LOCAL CHEESE BOARD CAMBRIDGE BLUE, BARON BIGOD, NORFOLK DAPPLE, CHUTNEY AND OATCAKES	9