

# ST PANCRAS

## BAR & BRASSERIE

### FROM THE KITCHEN BAR

#### TO SHARE

Pissaladière .....	12
Caramelised onions tart, anchovies, kalamata olives	
Charcuterie .....	24
Selection of the finest English and Spanish cured meat, cornichons	
Artisan cheese .....	18
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

#### SMALL PLATES

Spring peas arancini .....	8	Tempura prawns.....	12.5
Parmesan (v)		Gochujang mayo	
Fennel and orange salad .....	11	Devilled eggs .....	9
Dill, pine nuts (ve)		Watercress	
Crudités and hummus (ve) .....	8	Popcorn Korean chicken .....	11
Sheep's milk labneh .....	12.5	Paté en croute .....	15.5
Nduja, confit tomato, seeded crackers (v)		Brandy cherries, pistachio, pickles	

### ENTRÉES

French onion soup .....	11.5	Escargot de Bourgogne.....	12.5
Gruyère cheese and croutons		Garlic and parsley butter	
Heritage beetroot .....	11.5	Prawns cocktail .....	15.5
Goat's curd, hazelnuts (v)		Marie rose sauce	
Burrata.....	16.5	Chapel & Swan smoked salmon.....	18
Heritage tomato, basil pesto (v)		Horseradish cream, capers, rye bread	

### MAIN COURSES

Cauliflower steak.....	20	Fish pie .....	23
Coconut yoghurt and pickled vegetables (ve)		Chalk Steam trout, cod, spinach, mashed potato	
Ricotta and lemon ravioli .....	19	Moules marinière .....	24
Courgette and basil (v)		Shetland mussels, grilled baguette	
Truffle macaroni and cheese .....	18	Cheeseburger .....	23
Westcombe Cheddar (v)		Smoked bacon, lettuce, tomato, gherkin, chips	
Fish and chips .....	24	Suffolk chicken cordon bleu .....	26
Beer-battered haddock, crushed peas, tartare sauce, chips		Wild garlic mayo, new potato salad	
Fillet of hake .....	25	Confit pork belly.....	24
Spinach, brown shrimp, cucumber, samphire butter sauce		Lentils stew, pickled apple, herb salad	
		Sirloin steak 250g.....	35
		Bearnaise or peppercorn sauce	

### SALADS AND SANDWICHES

Caesar salad .....	14.5	Salade niçoise .....	14.5
Anchovies, Parmesan, croutons		Lettuce, butter beans, tomato, egg, tuna	
Pear and blue cheese salad .....	12.5	Croque monsieur .....	18
Devon blue, tarragon dressing, grapes, walnuts		Green leaf salad	
Salade de chevre chaud.....	14	Croque madame .....	19
Goat's cheese, croutons, green leaves, vinaigrette (v)		Fried egg and green leaf salad	
Add grilled chicken breast or falafels .....	6		

### SAUCISSES

Classic hot dog .....	16.5	Sausage and mash.....	19
Pickled onion, yellow mustard, ketchup, celery salt, crispy onion		Buttered peas and onion gravy	
		Grilled chorizo .....	16
		Butter beans	

### SIDES

Tomato and onions salad (ve) .....	6	Truffle and Parmesan fries (ve).....	7.5
Green leaf salad (ve) .....	5	Mashed potato (v) .....	6
Chips (v).....	6		

### BOOK YOUR EVENT

Make your next event memorable, enjoy our unique venue all to yourself. The Bar and Brasserie can be transformed into a stunning events venue for any soirée for up to 400 guests. Available for private dining (up to 50 guests), exclusive hire and semi-exclusive hire. Discover more at [stpancrasbysearcys.co.uk](http://stpancrasbysearcys.co.uk)



### BREAD

Breadbasket.....	6.5
Wholemeal seeded and smoky potato sourdough, salted butter	
Add olive tapenade (ve).....	3
Add red pepper tapenade (ve) ...	3

### NIBBLES

Marinated olives (ve).....	4.75
Rose harissa nuts (ve).....	4.75

### CAVIAR

French caviar from Aquitaine	
Sturia Oscietra 15g .....	40
30g.....	75
Warm blinis, crème fraîche, chopped egg, shallots, capers	

### SET MENU

Three courses £29 per guest

#### STARTERS

Spring pea and mint soup  
Feta and parsley oil (ve)

Caesar salad  
Anchovies, Parmesan, croutons

Devilled eggs  
Watercress

#### MAINS

Ricotta and lemon ravioli  
Courgette and basil (v)

Fish pie  
Chalk Steam trout, cod, spinach,  
mashed potato

Grilled chorizo  
Butter beans

#### DESSERTS

Ice cream coupe  
Soft serve ice cream, raspberry coulis,  
chocolate flakes

Crème brûlée

Cheese plate  
Selection of three seasonal cheeses with  
onion chutney, marinated figs and cracker

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day. We are a cashless venue.

# ST PANCRAS

BAR & BRASSERIE

FROM LONDON TO PARIS



@STPANCRASBARBRASSERIE