

ST PANCRAS

BAR & BRASSERIE

FROM THE KITCHEN BAR

TO SHARE

Pissaladière 842 kcal	12
Caramelised onion tart, anchovies, kalamata olives	
Charcuterie 661 kcal	24
Selection of the finest English and Spanish cured meat, cornichons	
Artisan cheese 650 kcal	18
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

SMALL PLATES

Spring peas arancini 366 kcal	8
Parmesan (v)	
Fennel and orange salad 132 kcal	11
Dill, pine nuts (ve)	
Crudités and hummus (ve) 187 kcal	8
Labneh 322 kcal	12.5
Sheep's milk strained yoghurt, nduja, confit tomato, seeded crackers (v)	

Tempura prawns 381 kcal	12.5
Gochujang mayo	
Deville eggs 434 kcal	9
Watercress (v)	
Popcorn Korean chicken 561 kcal	11
Pâté en croûte 336 kcal	15.5
Brandy cherries, pistachios, pickles	

ENTRÉES

French onion soup 736 kcal	11.5
Gruyère cheese and croutons	
Heritage beetroot 161 kcal	11.5
Goat's curd, hazelnuts (v)	
Burrata 399 kcal	16.5
Heritage tomato, basil pesto (v)	

Escargot de Bourgogne 241 kcal	12.5
Garlic and parsley butter	
Prawns cocktail 303 kcal	15.5
Marie rose sauce	
Chapel & Swan smoked salmon 362 kcal	18
Horseradish cream, capers, rye bread	

BREAD

Breadbasket 550 kcal	6.5
Wildfarmed flour sourdough, salted butter	
Add olive tapenade (ve) 169 kcal	3
Add red pepper tapenade (ve) 157 kcal	3

NIBBLES

Marinated olives (ve) 115 kcal	4.75
Rose harissa nuts (ve) 473 kcal	4.75

MAIN COURSES

Cauliflower steak 499 kcal	20
Coconut yoghurt and pickled vegetables (ve)	
Ricotta and lemon ravioli 413 kcal	19
Courgette and basil (v)	
Truffle macaroni and cheese 1133 kcal	18
Westcombe Cheddar (v)	
Fish and chips 1062 kcal	24
Beer-battered haddock, crushed peas, tartare sauce, chips	
Fillet of hake 434 kcal	25
Spinach, brown shrimp, cucumber, samphire butter sauce	
Sausage and mash 666 kcal	19
Buttered peas and onion gravy	

Fish pie 486 kcal	23
Chalk Steam trout, cod, spinach, mashed potato	
Moules marinière 731 kcal	24
Shetland mussels, grilled baguette	
Cheeseburger 1018 kcal	23
Smoked bacon, lettuce, tomato, gherkin, chips	
Suffolk chicken cordon bleu 791 kcal	26
Prosciutto, wild garlic mayo, new potato salad	
Confit pork belly 941 kcal	24
Lentils stew, pickled apple, herb salad	
Sirloin steak 250g 439 kcal	35
Bearnaise or peppercorn sauce	

CAVIAR

French caviar from Aquitaine	
Sturia Oscietra 15g 295 kcal	40
30g 362 kcal	75
Warm blinis, crème fraîche, chopped egg, shallots, capers	

SALADS AND SANDWICHES

Caesar salad 785 kcal	14.5
Anchovies, Parmesan, croutons	
Pear and blue cheese salad 255 kcal	12.5
Devon blue, tarragon dressing, grapes, walnuts (v)	
Warm goat's cheese salad 480 kcal	14
Goat's cheese, croutons, green leaves, vinaigrette (v)	
Add grilled chicken 206 kcal	6
Add falafels 200 kcal	6

Salade niçoise 376 kcal	14.5
Lettuce, butter beans, tomato, egg, tuna	
Croque monsieur 959 kcal	18
Green leaf salad	
Croque madame 1117 kcal	20
Fried egg and green leaf salad	
Classic hot dog 573 kcal	16.5
Pickled onion, yellow mustard, ketchup, celery salt, crispy onion	

SIDES

Tomato and onions salad (ve) 195 kcal	6
Green leaf salad (ve) 97 kcal	5
Chips (v) 371 kcal	6

Truffle and Parmesan fries (v) 477 kcal	7.5
Mashed potato (v) 323 kcal	6
Broccoli (v) 323 kcal	7
Chilli, lemon	

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



SET MENU

Three courses £29 per guest

STARTERS

Spring pea and mint soup 112 kcal	
Feta and parsley oil (ve)	
Caesar salad 376 kcal	
Anchovies, Parmesan, croutons	
Deville eggs 449 kcal	
Watercress	

MAINS

Ricotta and lemon ravioli 413 kcal	
Courgette and basil (v)	
Fish cakes 486 kcal	
Green leaf salad, tartare sauce	
Grilled chorizo 775 kcal	
Mediterranean vegetables	

DESSERTS

Ice cream coupe 375 kcal	
Soft serve ice cream, raspberry coulis, chocolate flakes	
Crème brûlée 408 kcal	
Cheese plate 650 kcal	
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers (£5 supplement)	

(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