

ST PANCRAS

BAR & BRASSERIE

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

Devilled eggs 434 kcal 9
Watercress (v)

Popcorn Korean chicken 561 kcal. . 11

Pâté en croûte 336 kcal. 15.5
Brandy cherries, pistachios, pickles

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

Truffle and Parmesan fries
(v) 477 kcal. 7.5

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) 3
169 kcal

Add red pepper tapenade (ve) . 3
157 kcal

(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.

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