

ST PANCRAS

BAR & BRASSERIE

ALL DAY BREAKFAST

Served until 16:00

Full English breakfast 19.5
Streaky bacon, Cumberland sausage, black
pudding, tomato, mushroom,
baked beans, eggs

Buttermilk and blueberry pancakes .. 11
Maple syrup (v)

Chapel & Swan smoked salmon
scrambled eggs 16

Blythburgh streaky bacon
and egg roll 11
Brown sauce or tomato sauce

Eggs Florentine 13
Spinach (v)
Add smoked salmon 5
Add cured ham 5

STARTERS

French onion soup 11.5
Gruyère cheese and croutons

Prawn cocktail 15.5
Marie rose sauce

Goat's cheese and beetroot tart 16
Onion chutney, green leaf salad (v)

Pate en croûte 15.5
Pork, guinea fowl, dry figs

Devilled eggs 9
Smoked paprika, watercress (v)

MAIN COURSES

Cauliflower steak 20
Coconut yoghurt and pickled vegetable
(ve)

Chicken caesar salad 19.5
Anchovies, Parmesan, croutons

Gorgonzola and pear tortellini 21
Roasted pumpkin and sage butter

Suffolk chicken and leek pie 26
Mashed potato, tarragon chicken jus

Truffle macaroni and cheese 18
Westcomb cheddar (v)

Cheeseburger 23
Sesame brioche bun, lettuce, tomato,
gherkin, chips
Add BBQ pulled pork 2.50

Fish and chips 24
Beer-battered haddock, crushed peas,
tartare sauce, chips

Moules mariniere 24
Shetland mussels, cream, grilled
baguette

Sirloin steak 250g 35
peppercorn sauce

SIDES

Green leaf salad (ve) 5
Green beans (v) 7
Chips (ve) 6

Truffle and parmesan chips (v) 7.5
Mashed potato (v) 6
Add truffle 1.50

BOTTOMLESS BRUNCH

Add 90 minutes of free-flowing fizz for £35

No need to pre-book... just ask a member of staff for details!

BAR SNACKS

Breadbasket 6.5
Wildfarmerd sourdough, salted
butter

Sea salt crisps (ve) 5
Vegetable crisps (ve) 5
Marinated olives (ve) 4.75
Rose harissa nuts (ve) 4.75
Crudités and hummus (ve) ... 8
Tempura prawns 12.5
Gochujang mayonnaise

Popcorn Korean chicken ... 12

CAVIAR

French caviar from Aquitaine
served with warm blini and crème
fraîche

Sturia caviar 15g for 40
..... 30g for 75

TO SHARE

Charcuterie board 24
Selection of the finest English and
Spanish cured meat, cornichons

Artisan cheese board 18
Selection of three seasonal
cheeses with onion chutney,
marinated figs and crackers

Mixed platter 32
Charcuterie, cheese, hummus and
crudités

(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

ST PANCRAS

BAR & BRASSERIE

FROM LONDON TO PARIS

