

ST PANCRAS

BAR & BRASSERIE

SNACKS AND NIBBLES

Breadbasket. 6.5	Tempura prawns 14	Avruga caviar rösti 12
Wildfarmed sourdough, salted butter	Harissa mayonnaise	Salt and vinegar, sourcream, chives
Buffalo cauliflower tempura 10	Artisan cheese board 20	Chips and dip. 8.5
Blue cheese dressing, celery (v)	Onion jam, crackers	Katsu curry and gochujang mayo
Popcorn Korean chicken 12	Charcuterie board 24	Sea salt crisps (ve). 5
Coriander	Cornichons, grilled sourdough	Pretzels (ve). 5
Baked camembert 22	Mixed platter 27	Chilli rice crackers (ve). 5
Confit garlic and rosemary, honey, toasted baguette	Cured meats, cheeses, hummus and crudités, baguette	Olives (ve) 5
Pork and sage sausage roll bites 9	Cheeseburger slider x3 18	Rose harissa nuts (ve) 4.75
Apple and cider chutney		

STARTERS

French onion soup 11	Devilled eggs 9
Gruyère, croutons	Crispy bacon, pickled jalapeños
Goat's cheese and beetroot tart. 17	Chapel & Swan smoked salmon 20
Rocket (v)	Capers, pickled cucumber, horseradish cream
Smoked haddock and leek chowder. . . . 15	Prawns cocktail 16.5
Toasted baguette	Marie rose sauce
Chicken and cognac liver pâté. 10	
Cornichons, port jam, seeded crackers	

SALADS AND SANDWICHES

Salt beef sandwich. 19	Classic hot dog 16.5
Pickled cucumber, rocket, mustard mayonnaise	Sauerkraut, curry ketchup, mustard, crispy onions
Toasted ciabatta 17	Crispy chicken Caesar salad 22
Brie, caramelised onions, mushrooms, rocket	Gem lettuce, Parmesan, anchovies, focaccia croutons
Cheeseburger 26	Caramelised goat's cheese salad. 19
Sesame brioche bun, lettuce, tomato, gherkin, chips	Cherry tomato, pine nuts
Add	Poached pear and blue cheese salad. . . . 18
Prawns £10 Bacon £3.5	Toasted walnuts
Patty £8 Jalapeños £2	

MAIN COURSES

Miso glazed aubergine. 22	Pan-fried sea bass. 28
Giant couscous, olives, tahini, pomegranate (ve)	Wilted spinach, samphire, tomato sauce
Pumpkin and ricotta tortellini. 19	Shetland mussels. 25
Sage butter, toasted pumpkin seeds (v)	Moules mariniere cream, baguette
Truffle and tarragon chicken supreme. . . 27	Pork cutlet 29
Mash, mushroom and mustard sauce	Celeriac purée, braised savoy cabbage, apple and fennel jus
Braised beef cheeks 26	Beer-battered haddock 27
Mashed potato, glazed carrots, red wine jus	Crushed peas, tartare sauce, chips
Confit duck leg. 29	Ox liver 26
Rosemary potatoes, green beans, madeira jus	Pancetta, mashed potato, caramelised onion and mushroom gravy
Chicken schnitzel. 24	Sirloin steak 250g. 35
Garlic aioli	Bearnaise or peppercorn sauce
Pappardelle pasta 22	Steak frites. 26
Slow-cooked beef ragu	Rump steak 120g, chips, peppercorn sauce
Roast cod fillet. 26	
Butter beans and chorizo stew, herb oil	

SPECIAL

Lake District côte de boeuf 650g sharing 98
35day dry age, braised hispi cabbage, grilled on vine cherry tomatoes
Choice of chips or mash
Choice of peppercorn or béarnaise

SIDES

Green leaf salad (ve) 5	Maple and thyme glazed carrots (v). . . . 6
Chips (v). 6	Sautéed spinach (v) 6.5
Truffle and Parmesan chips (ve) 7.5	Rocket and Parmesan (v). 8
Creamy mash potato (v). 6	Tomato and onion (v) 7

CAVIAR

French caviar from Aquitaine
served with warm blini, chives and
crème fraîche

Sturia caviar. 15g for 40
30g for 75

SET MENU

Three courses
£30 per guest

STARTERS

Winter squash soup
Herb oil (ve)

Devilled eggs
Crispy bacon, pickled jalapeños

Chicken liver and cognac pâté
Cornichons, port jam, grilled baguette

MAINS

Fish pie

Roast chicken leg
Puy lentils, cabbage, leeks, tarragon jus

Rigatoni pasta
Mushroom, spinach (v)

DESSERTS

Chocolate brownie
Raspberry sorbet (ve)

Apple and blackberry crumble
Vanilla ice cream

Cheese plate
Selection of three seasonal cheeses
with onion chutney 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.

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BAR & BRASSERIE

FROM LONDON TO PARIS

