ST PANCRAS
BAR & BRASSERIE

SNACKS AND NIBBLES

Breadbasket (550 kcal) 6.5
Wildfarmed sourdough, salted butter

Buffalo cauliflower tempura (457 kcal) . . 10
Blue cheese dressing, celery (v)

Popcorn Korean chicken (565 kcal) . . 12
Coriander

Baked camembert (1121 kcal) 22
Confit garlic and rosemary, honey, toasted baguette

Pork and sage sausage 9
roll bites (411 kcal)
Apple and cider chutney

Tempura prawns (271 kcal) 14
Harissa mayonnaise

Artisan cheese board (650 kcal) 20
Onion jam, crackers

Charcuterie board (661 kcal) 24
Cornichons, grilled sourdough

Mixed platter (1250 kcal) 27
Cured meats, cheeses, hummus and crudités, baguette

Cheeseburger slider x3 (527 kcal) 18

Avruga caviar rösti (169 kcal) 12
Salt and vinegar, sour cream, chives

Chips and dips 8.5
Katsu curry (658 kcal) and gochujang mayo (536 kcal)

Sea salt crisps (ve) (217 kcal) 5

Pretzels (ve) 5

Chilli rice crackers (ve) (281 kcal) 5

Olives (ve) (115 kcal) 5

Rose harissa nuts (ve) (394 kcal) . . 4.75

STARTERS

French onion soup (116 kcal) 11
Gruyère, croutons

Goat's cheese and beetroot tart (589 kcal) . 17
Rocket (v)

Smoked haddock and leek 15
chowder (753 kcal)
Toasted baguette

Chicken liver and cognac pâté (525 kcal) . . 10
Cornichons, port jam, seeded crackers

Devilled eggs (399 kcal) 9
Crispy bacon, pickled jalapeños

Chapel & Swan smoked salmon (362 kcal) . 20
Capers, pickled cucumber, horseradish cream

Prawn cocktail (303 kcal) 16.5
Marie Rose sauce

SALADS AND SANDWICHES

Salt beef sandwich (623 kcal) 19
Pickled cucumber, rocket, mustard mayonnaise

Toasted ciabatta (1042 kcal) 17
Brie, caramelised onions, mushrooms, rocket

Cheeseburger (1018 kcal) 26
Sesame brioche bun, lettuce, tomato, gherkin, chips
Add
Prawns £10 | Bacon £3.5
Patty £8 | Jalapeños £2

Classic hot dog (611 kcal) 16.5
Sauerkraut, curry ketchup, mustard, crispy onions

Crispy chicken Caesar salad (704 kcal) . 22
Gem lettuce, Parmesan, anchovies, focaccia croutons

Caramelised goat's cheese salad (564 kcal) . 19
Cherry tomato, pine nuts

Poached pear and blue cheese salad (354 kcal) 18
Toasted walnuts

MAIN COURSES

Miso glazed aubergine (728 kcal) 22
Giant couscous, olives, tahini, pomegranate (ve)

Pumpkin and ricotta tortellini (529 kcal) . . 19
Sage butter, toasted pumpkin seeds (v)

Truffle and tarragon chicken 27
supreme (1219 kcal)
Mash, mushroom and mustard sauce

Braised beef cheeks (1153 kcal) 26
Mashed potato, glazed carrots, red wine jus

Confit duck leg (1148 kcal) 29
Rosemary potatoes, green beans, Madeira jus

Chicken schnitzel (821 kcal) 24
Garlic aioli

Pappardelle pasta 894 kcal) 22
Slow-cooked beef ragu

Roast cod fillet (522 kcal) 26
Butter beans and chorizo stew, herb oil

Pan-fried sea bass (282 kcal) 28
Wilted spinach, samphire, tomato sauce

Shetland mussels (748 kcal) 25
Moules mariniere cream, baguette

Pork cutlet (1001 kcal) 29
Celeriac purée, braised savoy cabbage, apple and fennel jus

Beer-battered haddock (1062 kcal) 27
Crushed peas, tartare sauce, chips

Ox liver (773 kcal) 26
Pancetta, mashed potato, caramelised onion and mushroom gravy

Sirloin steak 250g (447 kcal) 35
Béarnaise or peppercorn sauce

Steak frites (616 kcal) 27
Rump steak 120g, chips, peppercorn sauce

SPECIALS

Lake District côte de . . . . . sharing 98
boeuf 650g (2310 kcal)
35 day dry age, braised hispi cabbage, grilled on vine cherry tomatoes
Choice of chips or mash
Choice of peppercorn or béarnaise

Bubbledog 28
Classic hot dog, fries and a 125ml glass of Searcys Champagne
Sauerkraut, curry ketchup, mustard and crispy onions

(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.

CAVIAR

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

Sturia caviar . . . (295 kcal) 15g for 40
(362 kcal) 30g for 75

SET MENU

Three courses
£30 per guest

STARTERS

Winter squash soup (118 kcal)
Herb oil (ve)

Devilled eggs (399 kcal)
Crispy bacon, pickled jalapeños

Chicken liver and cognac pâté (525 kcal)
Cornichons, port jam, grilled baguette

MAINS

Fish pie (852 kcal)

Roast chicken leg (633 kcal)
Puy lentils, cabbage, leeks, tarragon jus

Rigatoni pasta (799 kcal)
Mushroom, spinach (v)

DESSERTS

Chocolate brownie (635 kcal)
Raspberry sorbet (ve)

Apple and blackberry crumble (567 kcal)
Vanilla ice cream

Cheese plate (650 kcal)
Selection of three seasonal cheeses with onion chutney and crackers
(£5 supplement)

SIDES

Green leaf salad (ve) (97 kcal) 5

Chips (ve) (371 kcal) 6

Truffle and Parmesan chips (v) (477 kcal) . 7.5

Creamy mash potato (v) 6

Maple and thyme glazed carrots (v) (204 kcal) 6

Sautéed spinach (ve) (129 kcal) 6.5

Rocket and Parmesan (v) (116 kcal) 8

Tomato and onion (v) (160 kcal) 7