

## BOOKING OFFICE

Seasonal Soup (V) 8

Venison Carpaccio 13

*Juniper, pickled mushroom, sorrel*

Smoked Loch Fyne Scottish Salmon 13

*Salted cod roe taramasalata, pickled shallot,  
Keta caviar, sourdough crisp bread*

Hand Dived Cornish Scallops (GF) 12

*Roast parsnip, cumin, pomegranate*

Baby Spinach & Kale (V) 13

*Feta, dates, chickpeas, citrus dressing*

Caesar Salad 12

*Soft boiled quail's eggs, white anchovies,  
Parmesan, croutons*

*Add chicken 4*



Corn Fed Chicken (GF) 20

*Jerusalem artichoke barigoule,  
Heritage carrots, thyme*

John Stone Dry-Aged Beef Burger 17

*Westcombe Cheddar, dry cured bacon, homemade  
Grapefruit & mustard relish, skin-on fries*

28 Day Dry-Aged Rump Steak & Chips 24

*Choice of sauce; red wine, peppercorn,  
Béarnaise, Café de Paris butter  
100% grass fed Irish beef from John Stone*

St Pancras Beer Battered Cod & Chips 18

*Crushed peas, tartar sauce*

Smoked Haddock & Salmon Fish Cake 17

*Fresh water prawns, mussels, dill beurre blanc*

Heritage Cauliflower (V)(GF) 15

*Spiced sultana relish, roasted grape*

## WINTER

3/6/9 Native Oysters-Market Price

*Sipsmith gin & basil tonic;  
Pickled cucumber & tarragon;  
Lime & sriracha;*

Salt Baked Celeriac & Pear Soup 10

*Soft partridge Scotch egg, tarragon, saffron oil*

Braised Crisp Ox Cheek 12

*Cured ox heart salad, grape mustard dressing,  
Runner bean relish*

Seared Tuna Carpaccio (GF) 12

*Smoked paprika, honey raisins, pistachio,  
Harissa yoghurt*

Roast Heritage Beetroot (V)(GF) 11

*Horseradish, Mascarpone, walnut oil*

Burrata & Steeped Figs (V) 14

*Balsamic pearls, fig leaf oil, hazelnut sourdough*



Venison Fillet & Shoulder 28

*Wild mushrooms, leek, beetroot purée,  
70% chocolate jus*

28 Day Dry-Aged Sirloin (GF) 32

*Roast bone marrow, Cavolo Nero,  
Jerusalem artichoke mash, caramelised shallots  
100% grass fed Irish beef from John Stone*

Oven Roasted Grouse (GF) 23

*Redcurrant wine poached pear, endive, brown butter*

Roasted Sea Bass & Shellfish Stew (GF) 22

*Mussels, clams, squid, potato, celery, carrot*

Pan Roasted Brill (GF) 23

*Palourde clams, radish, lilliput capers, seaweed butter*

Seasonal Woodland Mushrooms (V) 18

*Brussel sprout leaves, roasted pumpkin, pearl barley,  
Truffled Berkswell gougere, mushroom broth*

## SIDES

Lobster Mac & Cheese 8

Triple Cooked Chips or Skin on Fries 4

Roasted Cauliflower & Shropshire Blue (GF) 5

Green Leaf Salad 4

Brussel Sprouts, Lemon & Chilli (GF) 5

Beef Dripping Roast Potatoes 5

## ENGLISH FIZZ

### Chapel Down Brut, England 9.5 / 52

*A very approachable style of fizz with a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones. Ripe red apples and peach dominate the nose with apples*

## WHITE

### Grenache Blanc-Colombard Vin de France,

J. Moreau et Fils 2016 7.5 / 19 / 27

*Crisp and dry with a refreshing apple and pear character and an aromatic finish*

### Tangley Oaks Chardonnay,

North Coast, USA 2014 14 / 38 / 50

*Richly flavoured wine with intense ripe fruit and a beguiling accent of smoky oak*

### Vidal Sauvignon Blanc, Marlborough,

New Zealand 2015/16 10.25 / 29 / 39

*Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours*

### Picpoul de Pinet, Les Girelles,

Jean-Luc Colombo, France 2014/15 9 / 22 / 36

*A rich, mouth-filling wine with notes of fresh flowers and ripe summer stone fruit and melon.*

## CHAMPAGNE

### Veuve Clicquot Yellow Label Brut 14 / 75

Veuve Clicquot Brut Rosé 15 / 85

Veuve Clicquot Vintage Réserve Brut 2008 120

Esterlin Blanc de Blancs 14.5 / 80

## RED

### Atamisque Serbal Malbec, Tupungato,

Mendoza, Argentina 2015 10.5 / 29 / 42

*Pure Malbec flavours: a myriad of summer fruits, violets and rich plums*

### Viña Real Rioja Reserva,

Spain 2010 15 / 41 / 58

*Soft fruit and warmed spices while the silky opulent palate is reminiscent of a great Burgundy*

### Vidal Reserve Series Syrah, Gimblett Gravels,

New Zealand 2014 11.5 / 32 / 45

*Rhône style Syrah. Poise, grace, balance and seductive spicy red bramble fruits*

### Grenache-Syrah, Vin de France,

J. Moreau et Fils 2015/16 7.5 / 19 / 27

*A rich, full-bodied yet youthful style with ripe red berry characters. Full-bodied, ripe rich fruit*

WINE 175ML / 500ML / 750ML

## COCKTAILS

### Victorian Gimlet 13

*2 parts Belvedere vodka or William Chase GB gin,  
St Pancras homemade lime cordial*

### Matcha Picchu 14

*3 parts Macchu Pisco, 1 part fresh lime juice,  
1 part coconut meringue, 1 pinch Matcha tea*

### Purple Heart 14

*2 parts Belvedere vodka,  
2 parts lychee juice  
1 part fresh lime juice, Violet sugar rim  
1/2 part lavender syrup*

### Tsar Alexander 14

*1 part Stoli red vodka, 1 part Baileys,  
1 white cacao liqueur, 1 part coconut infused cream*

### Chambers Club 14

*3 parts William Chase GB gin,  
2 parts fresh lemon juice,  
3 parts soft fresh raspberry meringue, Orange skin dust*

### St Pancras Mule 13

*2 parts Stoli red vodka, 1 part berries liqueur,  
Dark Chocolate Sphere, 4 parts ginger beer  
1/2 part herbal amaro liqueur*