

STARTERS

Cured Scottish Salmon 14

*Lemon yoghurt & herb oil dressing,
samphire, oyster leaf, Avruga caviar*

Wild Boar Tortellini 15

Cavolo Nero, chestnut velouté, pine nuts, sage

Pressed Confit Duck 15

Prune purée, pickled carrot salad, honey sumac dressing

Smoked Veal Belly 14

Anchovy crème fraîche, caper berries, music bread

Loch Fyne Oysters 3/6/9

Natural; Citrus Sorbet & Mint; Ezme salsa

Niçoise Salad (GF) 14

*Confit tuna, 65c duck egg, Heirloom tomato,
French beans, butterhead lettuce, olives*

Seared Scallops 16

*Heritage cauliflower, Granny Smith, Brussel tops,
citrus dressing*

Puy Lentil Caviar (v) 12

Sea lettuce, dill crème fraîche, croû tons

MAINS

"Fish & Chip" - St Pancras Beer Battered Cod 20

Warm tartare sauce, fried potato, pea purée

Roasted Guinea Fowl 22

Braised celery, apple, pickled walnuts, grape ketchup

Herb-Crusted Welsh Lamb Cutlet 28

*Milk braised lamb shoulder, charred Roscoff onion
petals, baked potato purée*

Slow Roasted Angus Short Rib Burger 20

*Oglesfield cheese, caramelised red onions, watercress,
Dijon mustard mayonnaise, Brioche bun*

28 Day Aged Beef Fillet 35

*Spinach purée, caramelised onions,
Hasselback potatoes, red wine jus*

Pan-Roasted Sea Bass 28

Mussels, clams, Bomba rice, Chorizo jam

Slow Roasted Butternut Squash (V) 18

*Rose Harissa leeks, clotted cream, toasted almonds,
salsa, pomegranate molasses*

Pan Roasted Hake 25

*Pumpkin purée, creamed Savoy cabbage, lemon thyme
vinaigrette*

Scottish Girolles (V) 20

*Cannellini beans, celery leaves, confit yolk, tarragon,
rye bread croû tons*

SIDES

French Fries (G) (V) 5

Roasted Brussels sprouts, chilli

Green Leaf Salad 5 (V)

Green beans, almonds 5 (V M)

Truffle Mash 6

DESSERTS

Bramley Apple & Rhubarb 9

Vanilla custard, Scottish steel-cut oat crumble

Black Cherry Clafoutis 10

Caramelised pistachio, Kataifi, pistachio ice cream

Raspberry Cheesecake 9

Marrons glacé

Valrhona Chocolate Terrine 10

Armagnac-steeped plums, caramel pecan nougatine

House-made ice cream & sorbet selection 6

British and French Cheese 12

Condiments, breads and crackers

ENGLISH FIZZ

Chapel Down Brut, England 10.5 / 56

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

CHAMPAGNE

Veuve Clicquot Yellow Label Brut 15 / 80

Veuve Clicquot Brut Rosé 16 / 90

Veuve Clicquot Vintage Réserve Brut 2018 22/130

Esterlin Blanc de Blancs 15.5 / 85

WHITE

Cave de Massé Colombard-Ugni Blanc, France 8 / 23 / 32

A fresh dry blend of the lightly aromatic Colombard along with the fresh and fruity Ugni Blanc

Flor De Campo Chardonnay, USA 13.5 / 34 / 50

Deliciously vibrant wine showing delicious pineapple, pear and citrus fruit.

Cloudy Bay Sauvignon Blanc, New Zealand 15.5 / 42 / 60

One of the most prestigious Sauvignon Blancs in the world. This wonderfully expressive wine is bursting with gooseberry and elderflower characters.

Weingut Winter Riesling Trocken, Rheinhessen, Germany 12.5 / 34 / 48

A crisp, dry style of Riesling showing citrus and apple flavours, handcrafted by rising star Stefan Winter, the latest in the family's long history of grape growers in Dittelsheim.

RED

Serbal Malbec, Mendoza, Argentina 11 / 33 / 44

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

Château des Bardes, France 17 / 45 / 65

The style of this Saint Emilion wine is meant to be drunk young. Predominantly made from Merlot this is full of damson and blackberry fruit with a creamy oak finish.

The Federalist Honest Red Blend, USA 14 / 35 / 50

A blend of Merlot, Zinfandel and Cabernet Sauvignon. Warm generous flavours of plum, blackberry, hint of vanilla spice on blackcurrant with a richly textured finish.

J. Moreau Grenache Syrah, France 8 / 23 / 32

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

WINE 175ML / 500ML / 750ML

COCKTAILS

St Pancras Champagne 16

Veuve Clicquot Champagne, home blend sweet Vermouth and clementine sorbet

Person of Steel 14

Havana club Selección de Maestros, lime juice, Almond closed loop syrup, Cointreau Blood Orange

Lavender Vesper 15

Lavender infused Absolut Elyx vodka, Beefeater gin, house blended smooth vermouth, purple potato syrup

A Courante Affair 14

Silent pool gin, Dubonet, raspberry and Saffron syrup, Kent raspberries, and lemongrass and ginger syrup

Cherry Blossom Swirl 13

Jameson Black Barrel, sherry, rhubarb & blood Orange, citrus, green tea and whey

The Nose Martini 14

Heppele gin, Noily Prat dry vermouth