

STARTERS

Soup Of The Day (V) 8

Cured Scottish Salmon (GF) 14

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

Foie Gras Parfait 16

Preserved black cherry coulis, toasted milk brioche

Rabbit & Quail Terrine 15

Pistachio, black truffle, loganberry jam, toasted rye

Loch Fyne Oysters 3/6/9

Natural or Cucumber jelly & tabasco sour cream

Burrata & Heirloom Tomato (GF) (V) 14

Black olive, fresh basil & Carasau bread

Comish Scallop Ceviche (GF) 16

Fermented blueberries, roast bone marrow & tomato dressing

MAINS

Market Catch of the day POA

Please ask your server

St Pancras Battered Fish & Chips 20

Mushy Peas & tartare sauce

Gressingham Duck Ragù 23

Chestnut pappardelle & rosemary

Pulled Angus Short Rib Burger 20

*Colston basett blue cheese,
Colman's Mustard Mayonnaise, Brioche bun*

28 Day Aged Beef Fillet Rossini 45

*Seared foie gras, mushroom mousseline &
Port and truffle jus*

Salt Baked Jerusalem Artichokes (V) 19

*Pearl Barley, woodland mushroom, coffee &
rock chive*

Sous Vide Squab Pigeon Breast 24

*Beetroot puree, braised turnip tops,
pomegranate jus*

SIDES

Skin on Fries (G) (V) 5

Creamy Truffle Mash 6

Mixed Leaf Salad (V) 5

Sauté chicory, anchovy garlic & chilli 5

Black cabbage, pork lardo, scratchings 5

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 Cheese 12

Condiments, breads and crackers

ENGLISH FIZZ

Grey Friars Cuvee Brut 10.5 / 56

A classic blend (Cuvée) of the three traditional "Champagne" varieties. Offers generous citrus flavours and a rich, toasty finish highlighting over four years of ageing.

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

Hepple gin, Noily Prat dry vermouth