

## LATE NIGHT MENU

10PM-MIDNIGHT

### SNACKS

- House made heritage vegetable crisps 5
- Truffle and Parmesan fries 7
- St Pancras salt beef, Oglesfield toastie bites, sweet mustard dip 10
- St. Pancras Battered monkfish tails, smoked cauliflower puree 8
- Confit Gressingham chicken nuggets, marie rose 8
- Morel, smoked ham hock pizza 10
- Chole Masala, braised garam masala chickpeas, Naan 7
- Loch Fyne Scottish Salmon, salted cod roe cream, pickled shallot, keta caviar, sourdough crisp 13
- Cured British meat board, piccalilli, grilled ciabatta 12
- British farmhouse cheese board, mincemeat torsades 12

### *Sweet Snacks*

- Salted Caramel Hazelnut Rocher 10
- Mini Magnums 5
- Jaffa Chocolate or Tiramisu*

## DESSERTS

11AM-10PM

### DESSERTS

#### Bramley Apple & Rhubarb 9

*Vanilla custard, Scottish steel-cut oat crumble*

#### Raspberry Cheesecake 9

*Marrons glacé*

#### House made ice cream & sorbet selection 6

#### British Cheese 12

*Condiments, breads and crackers*

### COCKTAILS

#### St Pancras Champagne 16

*Veuve Clicquot Champagne, home blend sweet Vermouth and clementine sorbet*

#### Lavender Vesper 15

*Lavender infused Absolute Elyx vodka, Beefeater gin, house blended sweet vermouth, purple potato & honey puree, purple potato syrup*

#### A Courante Affair 14

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

### COFFEE & TEA

#### Double Espresso 5

Filter Coffee 5

Americano 5

#### Latte / Cappuccino 5

#### Hot Chocolate 5

#### Selection of Teas 5

*English Breakfast/ Lemon Verbena/*

*Green Whole Leaf/Muscatel*

*Darjeeling/*

*Wild Rooibos/Jasmine/Chamomile/*

*Fruit Blend/Peppermint/Earl Grey/*