
STARTERS - SALADS

Marinated Olives (V) (GF) 6

Smoked, herbs, citrus

Loch Fyne Scottish Salmon 13

*Salted cod roe cream, pickled shallot, keta caviar,
sourdough crisp*

Cured British Meat Board 13

Selection of the very best cured British meats & condiments

Soup of the Day (V) 8

Burrata & Heirloom Tomato (V) 14

Black olive, fresh basil

Caesar Salad 12

*63°C Duck egg, white anchovies,
parmesan cheese, sourdough croutons
Add grilled chicken breast 4*

PLEASE ALSO SEE OUR EXTENSIVE SNACK MENU FOR SMALLER BITES

SANDWICHES - BURGERS - MAINS

Selection of Finger Sandwiches 10

Available between 13.30 - 17.00

*Following sandwiches and burgers are served with
your choice of green salad or fries*

St Pancras Club 15

*Dry cured streaky bacon, roast turkey,
fried hen egg, tomato, white tin loaf*

ALT Sandwich (V) 12

*Avocado, iceberg lettuce, ox-heart tomato,
pesto mayo, multigrain bread*

Toasted Ham & Cheese 13

*Honey roasted Wiltshire ham, mature cheddar,
homemade onion pickle, sourdough*

Aberdeen Angus Beef Burger 17

*West Country Oglesfield cheese, dry cured streaky bacon,
mustard mayo, brioche bun, skin on fries*

Sea Bass Fillet (GF) 20

Confit spring onion, mashed peas, crème fraiche

Steak Frites 22

Café de Paris sauce, fries

Dorset Crab Linguine 16

Chilli, extra virgin olive oil, parsley, garlic

Wild Mushroom Risotto (V) 18

Basil, chervil, tarragon, chives

DESSERTS

Vanilla Crème Brulee 8

Valrhona Chocolate tart 9

Chantilly cream

House-made ice creams & sorbets 6

Artisanal Cheese board 12

Selection of British cheese & accompaniments

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 2008 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 Carafe 32 Winter, the latest in the family's long history of grape growers in Dittelsheim.

RED

Serbal Malbec, Mendoza, Argentina 11 / 30 / 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.

COCKTAILS

St Pancras Champagne 16

Veuve Clicquot Champagne, home blend sweet Vermouth and clementine sorbet

Amaretto sour 14

Amaretto, Lemon Juice, Simple Syrup, dash Egg-White, dash Angostura Bitters

Negroni Sbagliato 14

Campari, Antica Formula Vermouth, Chapel Down

Passionfruit daiquiri 14

Havana 3yr, Lime Juice, Simple Syrup, Passionfruit Juice

Hennessy crusta 14

Hennessy Fine de Cognac, Cointreau, Lemon Juice, Maraschino, dash Angostura Bitters

Hugo 17

St Germain Elderflower Liqueur, Veuve Clicquot Champagne