

ST PANCRAS

BAR & BRASSERIE

Classic fish and chips served with
a glass of Veuve Clicquot Champagne
£40

BAR SNACKS

Marinated olives (ve)	4.75
Rose harissa nuts (ve).....	4.75
Truffle and parmesan chips (v) ..	7.5
Crispy green olives	6
Goat's cheese (v)	
Korean BBQ fried chicken	10
Wildfarmed flour sourdough bread basket.....	6.5
Salted butter (v)	

Chapel & Swan smoked salmon.....	18
Horseradish cream, capers, rye bread	
Prawn cocktail	15.5
Marie Rose sauce	

Cheeseburger	23
Cheddar, bacon and tomato jam, lettuce, tomato, gherkin, chips	
Veal schnitzel.....	29
Prosciutto, celeriac rémoulade	
Ox cheek bourguignon.....	32
Mashed potato	
Pork belly.....	24.5
Black pudding, confit shallots, apple ketchup	
Poulet roti	26
Half roasted chicken, braised carrot, green beans, rosemary jus	

SANDWICHES

Croque Monsieur.....	18
Green leaf salad	

Croque Madame	19
Fried egg, green leaf salad	

SAUCISSES

Choucroute Alsacienne	22
Alsace sausage, Frankfurt sausage, pork belly, sauerkraut, steamed potatoes	
Saucisse de Morteau aux lentilles	21
Smoked pork sausage, braised lentils	

Sausage and mash	19
Onion gravy	
Classic hot dog	16.5
Tomato, onions, pickle relish, yellow mustard, celery salt, ketchup	

ENTRÉES

Pumpkin soup	8.5
Pumpkin seeds, sage oil (ve)	
French onion soup	9.75
Gruyère croutons	
Heritage beetroot.....	11.5
Goat's curd, hazelnuts (v)	
Escargot de Bourgogne.....	12.5
Garlic and parsley butter	

Pâté en croûte	15.5
Brandy cherries, pistachio, cornichons	
Beef carpaccio.....	15
Black garlic, lamb's lettuce	
Oeufs mayonnaise	8.5
Watercress	

SALADS

Caesar salad	14.5
Anchovies, Parmesan	
Radicchio salad	12.5
Walnut dressing, Devon blue, pear (v)	

Salade Lyonnaise.....	15
Poached egg, lardons, croutons	
Salade de chèvre chaud.....	14
Goat's cheese, croutons, green leaves, vinaigrette (v)	

SEAFOOD

Mackerel rilette	14
Dill pickled cucumber, crostini	

Sturia Oscietra caviar 30g.....	110
Warm blinis, crème fraîche, chopped egg, shallots, capers	

MAIN COURSES

Fish and chips	22
Beer battered haddock, crushed peas, tartare sauce, chips	
Blanquette de la Mer	29
Chalk Stream trout, pollock, clams, king prawns, saffron velouté	
Fillet of hake	25
Spinach, caper brown butter	
Moules marinière	24
Shetland mussels, grilled baguette	

Salt baked celeriac	16.5
Apple, watercress, hazelnut (ve)	
Bean cassoulet	15.5
Herb brioche crust (ve)	
Chestnut tortellini.....	19
Pumpkin, sage (v)	
Truffle macaroni and cheese	18
Westcombe Cheddar (v)	

Bavette a l'échalote 180g	27
Watercress, red wine and shallot jus	

Sirloin steak 250g	39
Watercress, peppercorn sauce or garlic butter	

SIDES

Chips (ve)	6
Truffle and parmesan chips (v)	7.5
Green leaf salad (ve)	6
Vinaigrette	
Mashed potatoes (v).....	6
Green beans (v)	6
Cider braised red cabbage (ve)	6

BOOK YOUR EVENT

Make your next event memorable, enjoy our unique venue all to yourself. The Bar and Brasserie can be transformed into a stunning events venue for any soirée for up to 400 guests. Available for private dining (up to 50 guests), exclusive hire and semi-exclusive hire. [Discover more at stpancrasbysearcys.co.uk](http://stpancrasbysearcys.co.uk)



(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day.

ST PANCRAS

BAR & BRASSERIE

FROM LONDON TO PARIS

