

BOOKING OFFICE

1869

To Start

Carlingford oysters (5)	Single 5.75
Kaffir lime mignonette	half dozen 29.50
Potato & onion seed sourdough (1,3,6,8,9,10,11,12,13) (v)	7
Lemon thyme butter	

For The Table

Aubergine caviar (3,8,9,11,12,13) (v)	12
Parsley bulgur wheat salad & pomegranate za'atar	
Cured sea trout (7,9,10,11,13)	18
Shaved fennel, blood orange & Keta caviar	
Lemon chickpea hummus (1,2,3,6,8,9,11,12,13) (v)	12
Pickled carrot, cucumber & seeded crackers	
Puglian Burrata (3,9,11,13) (v)	15
Heritage tomatoes, basil pesto, pickled onion, balsamic pearl & black olives	

Sunday Lunch (12-5pm)

30-day dry aged british sirloin (6,9,10,11,13)	35
Free-range chicken (3,6,9,10,11,13)	32
Pithivier (3,6,8,9,10,13) (v)	23
Truffled wild mushroom and celeriac, gravy	
Scottish salmon (7,9,10,13)	32
Sea fennel, verjus & dulce sauce, white grapes	

All mains above are served with Beef Fat Potatoes, Heritage Carrots, Roasted Parsnips with Maple Syrup, Yorkshire Pudding & Gravy

Brunch

(12-3pm)

Salmon Royale (3,6,7,8,9,10,11,12,13)	18
Smash avocado, toasted English muffin, poached eggs, miso hollandaise	
Or	
Classic Wiltshire ham, toasted muffin, poached eggs, buttery hollandaise (3,6,8,9,11,12)	
Waffles & Popcorn (3,6,8,9,10,11,12,13)	23
Buttermilk popcorn chicken, malted waffle, maple syrup, sour cream, jalapeño, crispy onions	
Wild Mushrooms on Toast (3,6,8,9,11,12,13)	18
Caramelised red onion, spinach, poached eggs, toasted brioche, truffle hollandaise	
Steak & Eggs (6,9,11,13)	38
Chipotle glazed 10oz Striploin, two fried hen eggs, chilli, salsa verde, skin-on fries	
Shakshuka (3,6,8,9,11,12)	21
Free range eggs, tomato, red pepper, stewed baby spinach, herby feta, cumin & parsley, flat bread	



Cocktails

Clear Margarita	21
Enemigo Blanco Tequila, Union Uno Mezcal, Muyu Chinotto, Fortunella Golden Orange, agave, citrus, salt	
Lychee Collins	18
Dima's Vodka, Kwai Feh Lychee, Tio Pepe Fino Sherry, grapefruit sherbet, aloe vera, soda	
St. Pancras Sgroppino	23
Quarter Proof London Dry Gin, Acqua Bianca, Kaveri Ginger, Laurent Perrier Brut Champagne, lemon sorbet, citrus	

Sides

Koffman's skin on fries (ve)	7
Rosemary salt	
Cornish potatoes (9) (v)	6
Garlic & herb butter	
Tenderstem broccoli (1,3,8,12,13) (ve)	6
Almond butter, red chilli	
Cauliflower Cheese (3,9)	7

For guests who wish a Set-Price Menu they can choose from: For the table section, Sunday Lunch, Desserts.
2-Course Menu £45.00
3-Course Menu £55.00

Desserts

Sticky Toffee Pudding (3,6,9,10,11,12,13)	10
Vanilla ice cream	
Balinese vanilla crème brûlée (6,9)	10
Selection of seasonal British Cheeses (1,3,9)	17
Apple and cider chutney, Neal Yard crackers	

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.

Menu
with
Calories

