

## STARTERS

**Leek & Potato Soup (v) 8**

*with burnt leek emulsion*

**"Snails on Snail" 12**

*Escargots, brioche, garlic herb butter*

**Prawn Raviolo 14**

*Smoked corn purée, sauce vierge, tarragon*

**Corn Fed Chicken Liver Parfait 14**

*Blackberries, Carasau bread, blackberry gastrique*

**"Vegetarian Caviar"(v) 12**

*Miso braised lentils, sea lettuce  
dill crème fraiche, croutons*

**Market Price Loch Fyne Oysters 3/6/9**

*Natural*

*Green Apple*

*Cucumber Consommé*

**Niçoise Salad (GF) 14**

*Confit tuna, 65c duck egg, heirloom tomato,  
French beans, baby gem lettuce, red peppers, black  
olives*

**King Prawn Cocktail 12**

*Baby gem hearts, cocktail sauce, tapioca lobster  
cracker, Worcestershire jelly*

## MAINS

**Burrata & Heirloom Tomato Salad (v) (GF)18**

*Black olive, fresh basil, early harvest olive oil*

**"Fish & Chips" - St Pancras Beer Battered Cod 20**

*Warm tartare sauce, fried potato, pea purée, ketchup*

**Roasted Bresse Chicken Breast (GF) 20**

*Cannellini beans, caramelized figs, apple cider*

**Organic Suffolk Pork Belly (GF) 24**

*Tiptree Essex honey glaze, apple, ginger,  
Chardonnay vinegar jus*

**28 Day Aged Beef Fillet (GF) 32**

*Padron peppers, Romesco, Cavolo Nero*

**Pan Roasted Farmed Turbot 28**

*White grapes, creamed spinach*

**Slow Roasted Aubergine 17**

*Rosary goat's cheese, caponata, pickled walnut, tahini*

**Baked Gurnard 24**

*Cartoccio, clams, mussels, cherry tomato, potatoes,  
black garlic*

## SIDES

**French Fries 5**

**Brussels sprouts 5**

**Green Leaf Salad 5**

**Tender Stem Broccoli & Chilli 5**

**Mash Potato 5**

## DESSERTS

**Eton mess 9**

*Kent strawberries, meringue, Chantilly cream*

**Dark Chocolate Parfait 9**

*Caramelised banana, banana marshmallow*

**Piña Colada 10**

*Coconut Mousse, Savarin, rum pineapple carpaccio,  
popcorn*

**Lemon Cheesecake 9**

*Lemon curd, caramelised millefeuille, lemon gel*

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

**French and British Cheese 12**

*Condiments, breads and crackers*

## 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 2018 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 / 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.*

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

*Heppele gin, Noily Prat dry vermouth*