

Private Dining

Made for Sharing A £50

Sourdough & whipped salted butter (v)

For The Table

Fried chicken, yoghurt & lime

Bresaola, celeriac remoulade & aged Parmesan

Roast & pickled courgette, goats curd, pine nuts & raisins (v)

Mains

Half chicken roasted over coal, asparagus, peas, lemon & wild garlic

Roasted cod, fregola & clam stew, lemon & aioli

Roasted cauliflower, tomato, chickpea stew, yoghurt & pickled celery (v)

Desserts

Salted Caramel tart, vanilla cream, shaved chocolate (v)

Summer berry Eton mess, Lemon Verbena (v)

Strawberry trifle(v)

(v) – Vegetarian

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your final bill

Private Dining

Made for Sharing B £60

Sourdough & whipped salted butter (v)

For The Table

Salt cod croquettes, Romesco & aioli

Cured salmon, potato rosti, sesame, citrus & seaweed

Grilled asparagus, sauce ravigote (v)

Mains

Roasted cod, fregola & clam stew, lemon & aioli

Roasted cauliflower, tomato, chickpea stew, yoghurt & pickled celery (v)

Lamb shank tagine, smoked aubergine, pickles

Desserts

Salted Caramel tart, vanilla cream, shaved chocolate (v)

Summer berry Eton mess, Lemon verbena (v)

Strawberry trifle(v)

(v) – Vegetarian

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Private Dining

Tasting Menu £75

Sourdough & whipped salted butter (v)

Cured salmon, potato rösti, sesame, citrus & seaweed

Sirloin Steak au poivre, fries, shallot & parsley salad

Selection of English cheese with condiments (v)

Salted Caramel tart, vanilla cream, shaved chocolate (v)

(v) – Vegetarian

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Private Dining

Drinks Package £65

1st

St. Pancras Sgroppino

Pear Vodka / Lemon Verbena & Ginger Sorbet / Champagne

+ a selection of sides

2nd

Ol' Signalman

Pecan Nut Infused Bourbon / Cocchi Rosa / Coconut Bitters

+ a selection of sides

3rd

Espresso Martini

*Grey Goose Original Vodka / Single Origin Cold Brew Coffee /
Coffee Liqueur / Agave Syrup / Fleur de Sel*

+ a selection of sides

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