

BOOKING OFFICE

1869

To Start

Carlingford oysters (5) <i>Kaffir lime mignonette</i>	Single 5.75 half dozen 29.50
Potato & onion seed sourdough (1,3,9,12) (v) <i>Whipped butter, fennel pollen</i>	5.50

For The Table

Whipped smoked cod roe (3,7,13) <i>Pickled cucumber, dill, rye bread crisp</i>	12
Pine nut hummus (1,2,3,6,8,9,12,13) (v) <i>Crispy chickpeas, pickled carrot, cucumber, seeded crackers</i>	12
Marinated heritage beetroot (1,3,8,9,12,13) (v) <i>Whipped barrel aged feta, maple vinegar</i>	12
Goldstein London Smoked Salmon <i>Shallots, capers, rye bread, salted butter</i>	20

Sunday Lunch (12-5pm)

30-day Dry Aged British Sirloin (7,9,13) <i>Verjus & dulce sauce, sea herbs</i>	35
Free-Range Chicken (3,6,9) (v) <i>Ricotta & pecorino, black pepper</i>	32
<i>All roasts above are served with Beef Fat Potatoes, Heritage Carrots, Roasted Parsnips with Maple Syrup, Yorkshire Pudding & Gravy</i>	
Pithivier (10,3,6,9,8) <i>Truffled wild mushroom and celeriac, gravy</i>	23
Scottish trout (7,9,13) <i>Verjus & dulce sauce, sea herbs</i>	32

Brunch

(12-3pm)

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



Cocktails

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

Sides

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

Desserts

Sticky Toffee Pudding (7,9,13) <i>Pedro Ximenez, raisin ice cream</i>	10
Gingerbread Latte crème Brulee (3,6,9) (v)	11
Selection of seasonal British Cheeses (3,9,13) <i>Apple and cider chutney, Neal Yard crackers</i>	17

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

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.