



The St Pancras Chambers was the brainchild of The Midland Railway in the 1860's and it opened as the southern terminus which connected London with the East Midlands and Yorkshire in 1868. The Booking Office, the former ticket hall for passengers buying tickets before embarking on their journey north is today a bar and restaurant that celebrates the best of the Victorian era whilst showcasing traditional menu influences from The Midlands and Yorkshire.



STARTERS

INNES GOAT CHEESE CURD AND BEETROOT SALAD (V)

Pine nut dressing

£ 9.00

LOCH DUART SALMON

Smoked, poached and cured, warm potato blinis

£ 14.00

FOIE GRAS AND SMOKED HAM HOCK TERRINE

Pear chutney

£ 11.00

BRITISH CHARCUTERIE BOARD

Homemade pickles, toasted soldiers

£ 12.00

ST PANCRAS CLASSICS

SOUP OF THE DAY (V)

Sourdough bread

£ 7.00

ST PANCRAS SALAD

Quail eggs, anchovies, house dressing

£ 11.00

SMOKED MACKEREL PÂTÉ

Cucumber pickle, Irish soda bread

£ 10.00

SANDWICHES

All dishes are served with triple cooked chips

ST PANCRAS VEGETARIAN (V)
£ 11.00

SOFT SHELL CRAB
Wild rocket salad
£ 16.00

CHICKEN AND AVOCADO
Red pepper purée
£ 15.00

ST PANCRAS CLUB
£ 14.00

MAIN COURSES

WILD MUSHROOMS AND ASPARAGUS RISOTTO (V)

White truffle oil

£ 14.00

ST PANCRAS CATCH OF THE DAY

From a sustainable source

£ 20.00

OXTAIL AND KIDNEY PIE

Spring vegetables and triple cooked chips

£ 18.00

ST PANCRAS CLASSICS

LOCH DUART SALMON FISH CAKES

Organic baby leaf salad, dill mayonnaise

£ 16.00

FISH AND TRIPLE COOKED CHIPS

Mushy peas, tartar sauce

£ 17.00

FROM THE GRILL

All dishes are served with triple cooked chips

BLACK ANGUS BEEF BURGER
Bacon, cheese, triple cooked chips
£ 16.00

BOLTON ABBEY LAMB CUTLET
Mint sauce
£ 22.00

RIB EYE STEAK 220 GR
(28 days Yorkshire beef, grass fed)
£ 22.00

STEAK SAUCES

HOLLANDAISE, BÉARNAISE, PEPPERCORN
£ 2.00 each

DESSERTS

RHUBARB AND APPLE CRUMBLE

Honeycomb ice cream

£ 7.00

YORKSHIRE CURD TART

Golden raisin ice cream

£ 7.00

SHERRY TRIFLE

Orange biscotti

£ 7.00

ST PANCRAS CRÈME CARAMEL

Glazed banana

£ 7.00

ST PANCRAS CLASSICS

STICKY TOFFEE PUDDING

Clotted cream

£ 7.00

BRITISH ARTISAN CHEESES

Piccalilli

£ 9.00

COFFEE

ESPRESSO
£ 3.50

DOUBLE ESPRESSO
£ 4.50

AMERICANO
£ 4.00

FILTER COFFEE
£ 4.00

LATTE
£ 4.50

CAPPUCCINO
£ 4.50

HOT CHOCOLATE
£ 4.50

MONMOUTH

Our coffee is roasted
freshly to order by UK
micro-roaster Monmouth.

The beans are sourced
directly from the growers
which allow us to give you
full provenance and history
behind the blends specially
designed for us.

TEA & INFUSIONS

ENGLISH BREAKFAST
£ 4.50

EARL GREY
£ 4.50

LEMON VERBENA
£ 4.50

GREEN WHOLE LEAF
£ 4.50

MUSCATEL DARJEELING
£ 4.50

WILD ROOIBOS
£ 4.50

JASMINE
£ 4.50

CHAMOMILE
£ 4.50

FRUIT BLEND
£ 4.50

PEPPER MINT
£ 4.50

BAR SNACKS

CHEESE ON TOAST (V)
Ginger ketchup
£ 6.00

SCAMPI
Tartar sauce
£ 8.00

CHEESE STRAWS (V)
£ 6.00

CRISPY CALAMARI
Chilli aioli
£ 6.00

TRUFFLE CHIPS (V)
Grated Parmesan
£ 7.00

SALMON CROQUETTES
Dill mayonnaise
£ 8.00

BRITISH ROCK OYSTERS
(½ dozen)
£ 12.00

HAGGIS BON BONS
Pickled lemon mayonnaise
£ 7.00

WHITEBAIT
Salt and pepper
£ 7.00

PIGS IN A BLANKET
£ 8.00