



GOthic

TERRACE

SNACKS

Gordal olives	5
Smoked almonds	5
Pain de campagne, salted butter	5
Grilled octopus, pickled chilli & Gordal olive gildas	4 each
Comté gougères, pickled walnut	8
Barbequed lamb skewer, yogurt, pickled turnip, mint & seaweed	9 each
French fries, aioli	7

SANDWICHES

“The Grand” cheese burger au poivre	18
Croque Monsieur croissant, gruyère & shaved ham	14
Steak sandwich, shoestring fries & bearnaise	22

PLATES

Beef tartare, green peppercorn, smoked bone marrow, potato crisps	15 29
Truffle omlette, stracciatella, black truffle butter	18
Selection of charcuterie & pickles	16
Salt & pepper fried chicken, pickles & aioli	12

RAW & SHELLFISH

Seasonal oysters	
each 4.5 ½ dozen 24 dozen 44	
Scallop ceviche, tomato & pickled jalapeno	15



SALADS

Chicken Caesar salad, crispy chicken skin & anchovy	16
Crudités	15
Barbequed & pickled courgette, stracciatella, lemon & almond	12

DESSERTS

Ice-cream & sorbet Vanilla, chocolate, salted caramel, lemon, blackberry	4
Chocolate mousse, vanilla Chantilly	9
Crème caramel	8
French & British cheese, Epping honeycomb	18





COCKTAILS

Pancras Spritz	14
<i>Orange wine, peach, lavender, Le Tribute Olive Lemonade</i>	
Midland Spritz	14
<i>Bombay Sapphire, Violet, Italicus, citrus, London Essence Soda</i>	
Euston Spritz	14
<i>Grey Goose Vodka, Orange Wine, Crème de Pêche, Lavender Eau de Vie, Lemon & London Essence Soda</i>	

SPARKLING & CHAMPAGNE

			125ml	750ml
NV	Vouvray Brut, Château Moncontour, Loire, France	10.5	50	
<i>Fresh with white flowers, brioche and apple. Harmonious palate, with acidity and finesse</i>				
NV	Henriot Brut Souverain, Reims, Champagne, France	15	79	
<i>Citrus, floral bouquets & vine blossom. Brioche notes with lightly toasted almonds</i>				
NV	Henriot Rosé, Reims, Champagne, France	19	110	
<i>Aromas of raspberry, strawberry & cherry. Pink grapefruit, mandarin & clove</i>				

WHITE WINE

			125ml	750ml
2022	Côtes de Gascogne Colombard Ugni Blanc, Dom. Menard SW, France	6	33	
<i>Aromas of grapefruit, lime and green apple. Vibrant and refreshing, with a bright acidity</i>				
2023	Grillo, Mandrarossa, Sicily, Italy	7.5	41	
<i>Aromas of white peach, Sicilian nespola & a hint of basil. Palate is bright citrus & peach</i>				
2022	Sauvignon, Te Whare Ra, Marlborough, New Zealand	8.5	49	
<i>Nose of guava & elderflower. Ripe passionfruit & hints of basil and lime</i>				

RED WINE

			125ml	750ml
2018	Château Le Peyrat, Côtes de Castillon, Bordeaux, France	6	34	
<i>Smoky aromas with ripe red & black fruit. Palate of juicy berries, firm young tannins</i>				
2019	Chianti Colli Senesi, Innocenti, Tuscany, Italy	7.5	45	
<i>Nose of ripe red fruits & hints of spices, herbs & florals. Some tannin & balanced acidity</i>				
2022	Beaujolais-Villages, Domaine de la Plaigne, France	8.5	49	
<i>Aromas of raspberry, red & black currant. Palate is fruity, round, balanced and light</i>				

ROSÉ

			125ml	750ml
2022	Domaine Montrose, Rosé, IGP Pays d'Oc, France	6	34	
<i>Strawberry & floral aroma. Delightful mix of fruit & acidity on palate. Clean, dry finish</i>				
2022	Domaine Tour Campanets, Aix-en-Provence, France	9	53	
<i>Aromas of crushed berries & orange blossom. Redcurrants & cherries on palate</i>				

BEER & CIDER

Lucky Saint 330ml 0.5%	5
Braybrooke Pilsner Draught Schooner 4.5%	6
The Kernel IPA 330ml 7%	7
Bottle Cider Wignac 'Dandy Hare' 330ml 4.5%	7
Partizan Pale Ale 330ml 4.5%	8
Noam Bavarian Lager 330ml 5.2%	9

