



The  
**MIDLAND  
GRAND**  
DINING ROOM

**PRIVATE DINING & EVENTS**

## ABOUT THE MIDLAND GRAND DINING ROOM

The Midland Grand Dining Room, located in the heart of King's Cross, blends traditional charm with modern elegance. Initially brought to life by Sir George Gilbert Scott in 1873, the space has been transformed into one of the most beautiful brasseries in London by hotelier and restaurateur Harry Handelsman, and renowned architect and designer Hugo Toro.

Our menus showcase a seasonal French selection from celebrated chef Patrick Powell; ideal for convivial dinners with friends, long lunches, and memorable occasions that matter.





## ABOUT PATRICK POWELL

Originally from Killala, Co. Mayo, Patrick's career spans both sides of the Irish Sea and started under the tutorship of acclaimed Irish chef Derry Clarke at the Michelin-starred L'Ecrivain in Dublin. Following time at Cutler & Co. in Melbourne, Patrick moved to London to embark on his next key chapters; firstly with Anthony Demetre at Wild Honey, followed by 4-years at Chiltern Firehouse as Head Chef, under the creative direction of Nuno Mendes.

In 2019 and with the support of renowned developer and hotelier Harry Handelsman, Patrick opened his first restaurant, the highly acclaimed Allegra in Stratford. This was followed in May 2023 when the iconic duo launched their second location: The Midland Grand Dining Room.

Patrick's food traverses the classic and the creative and whilst stylistically his dishes appear paired back and understated, beneath the surface there is a complexity to the compilation of the flavours that showcases a truly considered and sophisticated approach.



## ABOUT JACK PORTER

Brought up in a second-generation family of hoteliers based in Somerset, Jack was involved in the business from a young age.

He first worked at The Ned hotel in Bank, starting in Kaia, a vibrant Pan-Asian restaurant and bar before opening the Library Bar which focused on classic, high level service and drinks. In 2019 he was asked to join the opening of The Mezzanine at The Stratford hotel, pioneering the exciting change happening in E20. Working with the brilliant Enrico Gonzato, within the first year they achieved inclusion in Top 500 Bars with a cocktail menu of beautifully crafted drinks using modern techniques with a flair of classic style.

In Autumn 2021, he opened Booking Office 1869 in St. Pancras Renaissance Hotel for which he quickly gained recognition for his elevated takes on classic and signature drinks. In 2023, he was chosen by Harry Handelsman to spearhead the drinks offering at Gothic Bar.





## PRIVATE DINING ROOM

For a truly exclusive and intimate dining experience, our private dining room offers the perfect setting for private events and special occasions. The room is designed to accommodate up to 14 - 16 guests, making it ideal for private dinners, corporate events, and family celebrations.



\*Please note that floral arrangements (as seen in this brochure) are an optional extra, that should you wish, we'd be delighted to arrange for you.



## CHEF'S TABLE

With our Chef's Table, you're given a front-row seat to all the action; an opportunity to witness the exceptional culinary skills and expertise of our esteemed chefs first-hand. Situated in our open-plan kitchen, we can accommodate up to 8 guests offering a personalised, memorable atmosphere perfect for special occasions.





## THE MIDLAND GRAND DINING ROOM





Food & Drink



[VIEW OUR SAMPLE MENUS](#)

[VIEW OUR SAMPLE WINE LIST](#)



# GOTHIC BAR





## SAMPLE SET MENUS

THREE COURSES: £85

### FOR THE TABLE

Pain de campagne, salted butter

### ENTREES

Pâté en croûte du jour

Crab on toast, elderflower, shellfish sauce

Beetroot, cracked wheat, toasted seeds, yoghurt & apple

### PLAT PRINCIPAUX

Champagne risotto, leek & Colston Bassett

Roasted cod à la Grenobloise

300g Sirloin of grass-fed beef, sauce au poivre, shallot & parsley

### SIDES (For the table)

Midland Grand green salad, French dressing

Potato dauphinoise

French Fries (+5)

### DESSERTS

Twice-baked chocolate cake,

Baba au Rhum, cask aged rum & creme Chantilly

Souffle du jour

### ADDITIONAL OPTIONS

Comté gougères, pickled walnut

Parmesan fritters, black garlic & shaved coppa for the table:

10 per head

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Seasonal oysters,

pickled seaweed mignonette

1/2 dozen 24 | dozen 44

“The Grand” fruits de mer 95

half lobster, dressed crab, scallop ceviche, oysters & mussels. Soda

bread & seaweed butter

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800g Rib-eye of grass-fed beef served with condiments 96

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French and British cheeses, Epping honeycomb for the table, 9 per head

All of our menus are seasonal and, therefore, subject to change.



## SAMPLE TASTING MENU

EIGHT COURSES: £125 PER PERSON

Seasonal oysters, pickled seaweed mignonette

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Comté gougère, pickled walnut

Parmesan fritter, black garlic & pickled onion

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Roasted hand dived scallop, Champagne & caviar

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Pommes pallaison, snails bourguignon, 'nduja & guanciale

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Chalk Stream trout, sorrel, smoked butter & vermouth

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Aged grass-fed rib of beef

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Lemon sorbet

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Grand Marnier soufflé

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Freshly baked madeleines

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## CANAPÉS SELECTION

SIX CANAPÉS: £30 PER PERSON

Jamon persille, cornichons & mustard  
Parmesan fritter, black garlic & shaved coppa  
Grilled skewer of beef, sauce aux poivre  
Comté gougère, pickled walnut  
Crispy pig's head  
Steak tartare crostini  
Pommes pallaison, snails bourguignon, 'nduja and guanciale  
Trout, pickled cucumber & crème fraîche  
Dressed market oysters, pickled seaweed mignonette

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Caramelised almond petit choux  
Lemon thyme macaroon  
Strawberry & vanilla mousse  
Epping honey madeleines

All of our menus are seasonal and, therefore, subject to change.



## AREAS, SIZES & CAPACITIES

SPACE	SIZE	CAPACITY
Private Dining Room	n/a	16 seated
Chef's Table	n/a	10 seated
Section hire of restaurant	n/a	40 seated
Exclusive hire of restaurant	1,689 ft <sup>2</sup>	75 seated, 150 standing
Exclusive hire of Gothic Bar	1,173 ft <sup>2</sup>	120 standing reception



## ADDITIONAL OPPORTUNITIES

- Patrick Powell and Jack Porter are available for private events and commissions
- Accommodation at the St Pancras Renaissance Hotel
- Meeting and conference rooms
- Wedding ceremonies



## DID YOU KNOW?

- Sir George Gilbert Scott was knighted in 1872 for his work on the Albert Memorial
- This was Sir George Gilbert Scott's first and only hotel
- The restored ceiling in Gothic Bar is a replica of the hotel's 1892 interior scheme whereas The Midland Grand Dining Room is a combination of different decorative schemes
- The revolving door which was installed in 1899 in the original entrance hall (now Gothic Bar) was the first in Britain and was supplied by the inventor of the revolving door, Theophilus Van Kannel
- Commodore Vanderbilt, from one of America's richest families, stayed at the hotel in the early 1900s and fell so in love with the station that he brought the concept back to New York and used it as a blueprint for the design of the original Grand Central Station
- In 1911 the Midland Railway was valued at £120m, seven times more than Imperial Tobacco, the largest non-railway business then in existence – the clearest indication of the size and the power of the railway companies at this time
- The name 'Pancras' is taken from the Greek name, Pancratius, and literally means 'the one that holds everything'
- In the video for the Spice Girls' Wannabe, the group enter the building via Gothic Bar and after time on "that" staircase, head into what is now The Midland Grand Dining Room





**THANK YOU**

For further information or to request a quote or site visit, please contact the team on:  
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**The Midland Grand Dining Room**

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