



RÉMY MARTIN WINTER TERRACE

Café Cognac
*Rémy Martin 1738, Nixta
Corn Liqueur, Filter Coffee,
Drambuie, Pedro Ximenez &
Crème Popcorn*
17

Rémy Coco
*Rémy Martin 1738, Hot
Chocolate, Cacao Blanc,
Hazelnut,
Cinnamon & Tonka*
16

Ginger Martin
*Rémy Martin VSOP,
Ginger, Mint, Lemon &
Honey*
15

Grape Madame
*Rémy Martin VSOP, Red
Grape Cordial, Muyu
Vetiver, Cointreau &
Capreolus Siegerrebe*
18

PLATES

Crown Prince pumpkin, 14
Stracciatella, pecorino & pine nut

Steak tartare 17 / 28
*Green peppercorn, nasturtium
& smoked bone marrow*

Beetroot, fig, ricotta 14
Candied walnuts

Pâté en croûte du jour 15
Please ask for today's choice

Selection of charcuterie & pickles 14
Bresola, Bayonne ham, coppa & saucisson

Croque Monsieur 14
Croissant, gruyère & shaved ham

Salt & pepper fried quail 16

Truffle Omelette 15
Three egg omelette, black truffle butter

The 'Grand' cheeseburger au poivre 21
*6oz beef patty, pickles, lettuce, red onion,
Ogleshead cheese & pepper sauce*

SIDES

French fries, aioli 7

SNACKS

Gordal olives 5

Smoked almonds 5

Pain de campagne, salted butter 5

Grilled octopus gilda, pickled chilli
& Gordal olive 4 *each*

Comté gougères, pickled walnut 8

Parmesan fritter, black garlic &
shaved coppa 3.5 *each*

SHELLFISH

Seasonal oysters,
pickled seaweed mignonette
4.5 *each* | 1/2 dozen 24 | dozen 44

Scallop crudo 14
Radish, citrus & bergamot

Grilled langoustine 7 *each*
Lemon, smoked seaweed butter

"The Grand" fruits de mer 95
*Half lobster, dressed crab, scallop ceviche,
mussels, 1/2 dozen oysters
Soda bread & seaweed butter*

DESSERTS

Ice creams & sorbets 4 a scoop
Please ask for today's selection

Crème caramel 8

French & British cheeses 18
Epping honeycomb





RÉMY MARTIN WINTER TERRACE

Café Cognac
*Rémy Martin 1738, Nixta
Corn Liqueur, Filter Coffee,
Drambuie, Pedro Ximenez &
Crème Popcorn*
17

Rémy Coco
*Rémy Martin 1738, Hot
Chocolate, Cacao Blanc,
Hazelnut,
Cinnamon & Tonka*
16

Ginger Martin
*Rémy Martin VSOP,
Ginger, Mint, Lemon &
Honey*
15

Grape Madame
*Rémy Martin VSOP, Red
Grape Cordial, Muyu
Vetiver, Cointreau &
Capreolus Siegerrebe*
18

WINE

SPARKLING 125ml

NV Henriot Brut Souverain, *Champagne* 15

NV Billecart Salmon Rosé, *Champagne* 24

NV Billecart Salmon Blanc de Blancs GC, *Champagne* 27

2013 Charles Heidsieck Brut Millesime, *Champagne* 33

2018 Blanc de Noirs, Rathfinny, *Sussex, England* 16

WHITE 125ml / 350ml / 500ml

2022 Pinot Blanc Classic, Hugel, *Alsace* 9 / 21 / 33

2022 Chenin Blanc, Gabrielskloof, *Swartland* 13 / 34 / 50

2021 Pouilly-Fumé, Dom. Chatelain, *Loire* 14 / 37 / 54

2018 Chardonnay, The Hilt, Sta. Rita, *USA* 16.5 / 52 / 64

ROSE 125ml / 350ml / 500ml

2022 D'Aix, Tour Campanets, *Provence* 9 / 21 / 33

AMBER 125ml / 350ml / 500ml

2021 Malvazija, Piquentum, *Istarska, Croatia* 10 / 23 / 37

RED 125ml / 350ml / 500ml

2019 Adouzes, Le Tigre, Faugères, *Languedoc* 9 / 21 / 33

2014 Rioja Reserva, Señorío de P. Peciña, *Rioja* 12 / 33 / 49

2012 Château Valade, Grand Cru *Saint-Émilion* 15 / 41 / 58

2018 Pinot Noir, The Hilt, *Sta. Rita, USA* 16.5 / 52 / 64

SHERRIES 100ml

Tio Pepe Fino 9

Gonzales Byass Leonor Palo Cortado 11

Gonzales Byass Alfonso Oloroso 9

SWEET & FORTIFIED 100ml

2013 Sauternes Petit Védrines 12

2007 'Chez Jau' Rivesaltes 11

20 YO Tawny Port, Graham's 16

PASTIS

CLASSIC 12

Pernod & London Essence Soda

MAISON 13

Pernod & Soda du Jour

BEERS & CIDER

DRAUGHT (SCHOONER)

Braybrook Pilsner 4.5% 5.5

BOTTLES (330ml)

Noam Bavarian Lager 5.2% 9

Partizan Pale Ale 4.2% 8

The Kernel IPA 7% 7

Wignac Cider 4.5% 7

Lucky Saint 0.5% 5

TEA & COFFEE

We work very closely with *Kiss the Hippo*, who roast organic, plant-friendly coffee here in London. Our tea is supplied by the artisanal *Rare Tea Co*. Please ask our team about our range.

St Pancras Renaissance Hotel, Euston Road, London NW2 1AR

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.

A discretionary service charge of 15% will be added to your bill.

