



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,
Oglesfield 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

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.

