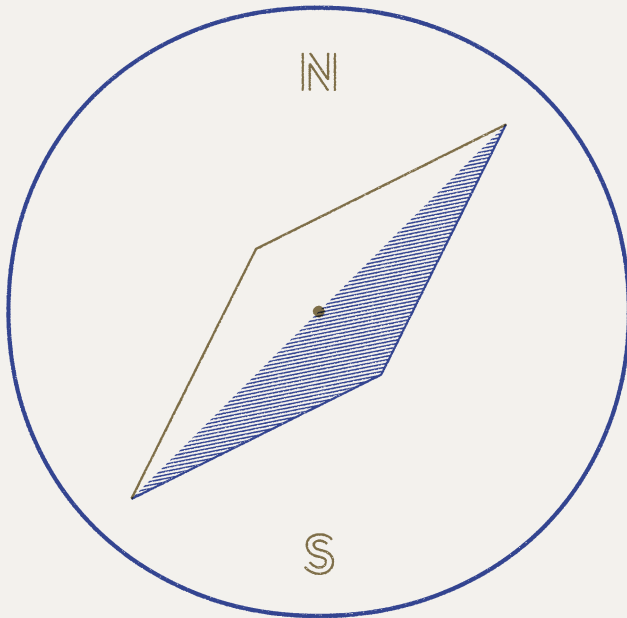




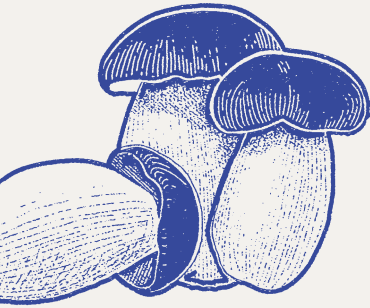
# 'TAILS OF DISCOVERY



EACH DRINK IS INSPIRED BY UNIQUE PLACES, CHARACTERS OR EVENTS

**DISCOVERY** AND **ADVENTURE**

WE INVITE YOU TO SIP BACK, RELAX AND ENJOY THE JOURNEY



## MUSHROOM MARTINI ..... 14

Inspired by the 'Toqués du Cèpe' festival in France, umami and savoury Martini uses Burrough's Reserve French oak rested gin and morel stock.



*Beefeater Burrough's Reserve Oak Rested Gin, Beefeater London Dry Gin, 'Les Toqués du Cèpe' stock, Fino Sherry, house-made tomato cordial.*



## BLOODY MARY ..... 14

Discover new tastes with your breakfast with this umami boosting Bloody Mary. Naturally occurring umami from Kent tomatoes is boosted by our umami acid mix.



*Absolut Vodka, Heritage tomato juice, house-made Mary mix, umami blend.*



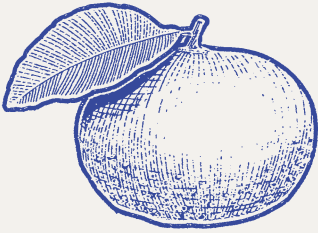
## NOIR MARY ..... 14

During her 5 year reign as Queen of England and Ireland, Mary I ordered more than 280 executions, earning her the nickname Bloody Mary. Noir Mary is a darker, fuller-flavoured Bloody Mary with Boudin Noir.



*Fat washed Evan Williams bourbon, Heritage tomato juice, boudin noir (French blood sausage) reduction, umami blend.*



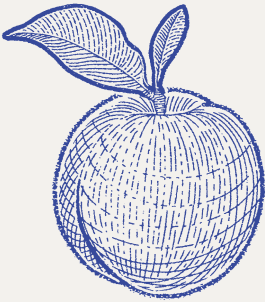


**ST PANCRAS SORBET** ..... **16**

France produces around 41,000 tonnes of Clementine's a year. This is our take on a European classic the Sgroppino. Here our clementines are transformed into a sorbet and topped with Champagne and house blended vermouth.



*Veuve Clicquot Champagne, house blended sweet vermouth and clementine sorbet.*



**PEACH BELLINI** ..... **16**

A classic Bellini made with Booking Office puree, with peaches uniquely sourced by our bar manager, from Sebastopol market in Lille.



*Veuve Clicquot Champagne and fresh peach purée, aquafaba peach foam.*



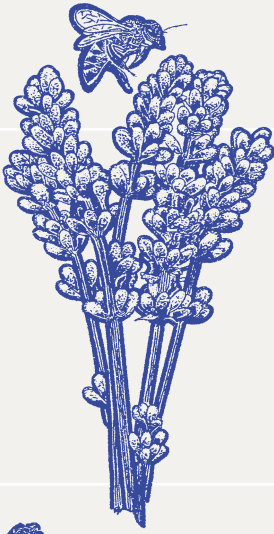
**BERGAMOT BELLINI** ..... **16**

A bergamot twist on the classic Bellini with ingredients uniquely sourced by our bar manager, from Paris's hub of fresh produce — Rungis market.



*Veuve Clicquot Champagne, Italicus bergamot liqueur, fresh pomegranate juice.*





**LAVENDER VESPER** ..... **15**

A classic Franco-English collaboration with lavender and honey from Britain, vermouth and bee pollen from France.



*Lavender infused Chase Potato Vodka, Chase GB Gin, house blended sweet vermouth, purple potato & honey puree, purple potato syrup.*



**KIR** ..... **13**

A twist on a French classic. French Champagne reduction with English blackcurrant wine.



*Lyme Bay Winery Blackcurrant Wine, Veuve Clicquot Champagne reduction.*



**A COURANTE AFFAIR** ..... **14**

Saffron-infused Kent raspberries mingle with Silent Pool Gin celebrating the Dutch influence on news distribution. The modern format newspaper originates from Holland along with Genever, Gin's predecessor.



*Silent Pool Gin, raspberry & saffron syrup, fresh raspberries, lemongrass & ginger syrup, house blended sweet vermouth, egg white, lemon juice.*





**THE NOSE MARTINI** ..... **14**

Hepple Gin Martini, inspired by Roja Dove, the worlds most respected perfumer, served with a perfume atomiser providing a spritz of lemon and lavender from Provence.



*Hepple Gin, Noilly Pratt dry vermouth.*



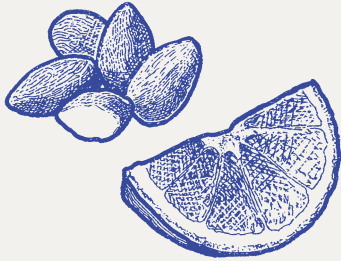
**MARE BRITANNICUM** ..... **10**

A long refreshing cooler inspired by the heroic swimming journeys, across the English Channel to mainland Europe of Alison Streeter MBE. Northern Italian bergamots, rum, London lager, house-made salted falernum.



*Bacardi 8 rum, house-made salted falernum, bergamot sherbet top with Camden Hells lager.*





## PERSON OF STEEL ..... 14

Henry Bessemer — engineer and inventor — epitomized the 18th century, revolutionising the British steel industry and developed a new way of extracting sugar cane, used in the production of rum.



*Appleton Estate 12 year old rum, Cointreau Blood Orange liqueur, lime juice, closed-loop almond syrup.*



## CHERRY BLOSSOM SWIRL ..... 13

Influence has always channelled back through Europe into England; the old trade routes originating in Asian bringing back exotic and unimaginable wonders. Our clarified milk punch is inspired by Asia and the Hanami blossom festival.



*Jameson Black Barrel, sherry, rhubarb & blood orange, citrus, green tea, whey.*





**150 KOFFIE NEGRONI** ..... **13**

Conker cold brew coffee liqueur with bitters, port and Dutch jenever, embodying the journey of flavour discovery.



*Conker Cold Brew Coffee Liqueur, Aperol Bitters, Bols Genever, LBV port.*



Non-alcoholic

**COFFEE NO-GRONI** ..... **10**

Conker cold brew coffee liqueur with non-alcoholic bitters, Stryyk non-alcoholic gin and house-made non-alcoholic vermouth, embodying the journey of flavour discovery.



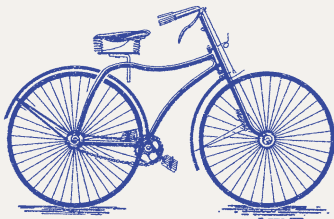
*Stryyk non-alcoholic gin, Conker Cold Brew Coffee Liqueur, non-alcoholic evaporated Campari and non-alcoholic vermouth.*

**THE GAEL** ..... **20**

1984 Irishman Sean Kelly conquered Europe's toughest one day cycling race, Paris—Roubaix. Another Irishman, JJ Corry, who blended spirits also invented "The Gael" bicycle.



*Butter infused JJ Corry Irish Whiskey, corn syrup, lactic acid.*



'TAILS OF DISCOVERY  
SNACKS

			PAIRS WITH
Housemade heritage vegetable crisps	V	5	ST PANCRAS BEER
Truffle and aged Parmesan fries	V	7	ST PANCRAS BEER
St Pancras salt beef and Oglesfield toastie bites with a sweet mustard dip — 4 pieces		10	THE GAEL
St. Pancras beer battered monkfish tails, smoked cauliflower puree — 3 pieces		8	THE NOSE MARTINI
Confit Gressingham chicken nuggets, marie rose — 6 pieces		8	NO-GRONI / CRAFT PILSNER
Individual morel & smoked ham hock pizza		10	MUSHROOM MARTINI
Chole Masala, braised garam masala chickpeas, Naan	V	7	COURANTE AFFAIR
Cured British meat board, piccalilli, grilled ciabatta		12	THE GAEL
British farmhouse cheese board, mincemeat torsades		12	KIR
Jaffa chocolate mini magnum		5	ST PANCRAS SORBET
Tiramisu mini magnum		5	150 KOFFIE NEGRONI
Salted caramel & hazelnut rocher — 6 pieces		10	PERSON OF STEEL

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St Pancras Renaissance Hotel, Euston Road, London NW1 2AR

[www.stpancraslondon.com](http://www.stpancraslondon.com)