

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

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Asparagus and tarragon soup (v)

Heritage beets, Cashel Blue, ruby leaves, candied walnuts (v)

Ham hock terrine, pickled vegetables

## MAIN COURSES

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Gressingham duck leg confit, braised beans, roast turnip

Grilled Scottish haddock, buttered spring greens, poached egg

Young peas and broad beans spelt, feta, mint (v)

## PUDDINGS

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Norfolk treacle tart, Devonshire clotted cream

Rainy Lane natural yogurt mousse, meringue, Yorkshire rhubarb

Home-made ice cream and sorbet

Artisan British cheeses  
(supp 5.00)

## SIDES - 4.00 EACH

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Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed young greens / Chantenay carrots / spring leaf salad

**2 COURSES - 18.00**

**WITH BUBBLES - 24.00**

**3 COURSES - 25.00**

**WITH BUBBLES - 28.00**

## BRASSERIE MARKET MENU SPRING 2018

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.