

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

---

---

Heritage tomato, garlic and basil salad (v)

Double baked Roquefort cheese soufflé, endive and walnut salad (v)

Sardine beignets, potato salad, avocado and lime

## MAIN COURSES

---

---

Roasted Provençal vegetables, spiced lamb, coriander

Salted cod Brandade fish cake, parsley cream

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

## PUDDINGS

---

---

Lemon tart, crème fraîche

Cherry yoghurt Pavlova, pistachio ice cream

Home-made ice cream and sorbet

Artisan British cheeses  
(supp 5.00)

## SIDES - 4.00 EACH

---

---

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

**2 COURSES - 19.00**  
**WITH BUBBLES - 25.00**

**3 COURSES - 25.00**  
**WITH BUBBLES - 29.00**

### BRASSERIE MARKET MENU SUMMER 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.