

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

---

---

Chilled Isle of Wight tomato soup

Cured Looe Bay mackerel, fennel, horseradish

Creamed sweet corn and West Country clam rice, chicken oyster,  
cured ham

## MAIN COURSES

---

---

Cumbrian saddleback pork T bone, apple sauce, Chantenay carrots

Cornish pollock, charred gem, asparagus, samphire

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

## PUDDINGS

---

---

Cherry yoghurt Pavlova, pistachio ice cream

Chocolate and hazelnut mousse, salted caramel ice cream

Vanilla burnt cream, Scottish shortbread

Selection of cheese, homemade chutney, sesame crackers

### BRASSERIE PDR MENU SUMMER 2018

A discretionary 12.5% service charge will be added to your bill. 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.