

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Butternut squash and Suffolk chorizo soup

Portland crab cake, spiced brown meat, pickled cucumber

Cheltenham beetroots, chicory, watercress salad, Yorkshire blue cheese, candied walnuts (v)

MAIN COURSES

Cumbrian saddleback pork T bone, apple sauce, Chantenay carrots

Cornish plaice fillet, seashore, potato salad, crab sauce

Vine tomatoes spelt, soy 'cheese', basil (v)

PUDDINGS

Coffee burnt cream

Baked vanilla cheesecake, pumpkin ice cream

Chocolate and orange mousse, chocolate sorbet

Selection of cheese, homemade chutney, sesame crackers

BRASSERIE PDR MENU AUTUMN 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.