

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

PUDDINGS

Caramelised Kent apple tart, fennel ice cream	7.50
Coffee burnt cream	6.50
Norfolk treacle tart, Devonshire clotted cream	6.50
Chocolate and orange mousse, chocolate sorbet	7.00
Blackberry fool, cinnamon biscuit	6.00
Baked vanilla cheesecake, pumpkin ice cream	7.50
Home-made ice cream and sorbet (three scoops)	6.00
Chocolate duo from William Curley: yuzu, Richmond Park honey	2.95

CHEESES

Artisan British cheeses	13.00
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BRASSERIE PUDDING MENU AUTUMN 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.

DESSERT WINES AND PORT	100ML/BTL
Dow's Crusted NV, Portugal 750ml	6.75/35.00
Graham's Tawny 10 years, Portugal	8.50
Jurançon, Cuvée Jean, Cht Jolys, 2013, France 750ml	4.00/28.00
Moscatel, Finca Antigua, 2016, Spain 375ml	8.00/29.00
Rasteau, VDN, Dme de Beurenard, 2014, France 500ml	7.50/35.00
DESSERT COCKTAILS	
Tiramisu White chocolate liqueur, dark chocolate liqueur, Khalua, espresso	8.50
Raspberry Cheesecake Raspberry purée, Crema di Limoncello, white chocolate liqueur, vanilla sugar	9.50