

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Pressed ham hock and chicken terrine, prune, pickled vegetables

Quinoa, avocado and pink grapefruit salad, pomegranate dressing (v)

Carrot, ginger and turmeric soup (v)

MAIN COURSES

Char-grilled Goosnargh chicken, courgette, tomato, black garlic

Seared salmon, granola, pink grapefruit, fennel

Jerusalem artichoke spelt, wild mushroom (v)

PUDDINGS

Chia seeds set cream, fresh blueberries

Matcha green tea cheesecake, mango sorbet

Home-made sorbet

Artisan British cheeses (supp 5.00)

SIDES - 4.00 EACH

Chips / Winter greens / honey-roast carrots and parsnips / Carroll's heritage potatoes / watercress and red chard salad

**2 COURSES - 19.00
WITH FIZZ - 25.00**

**3 COURSES - 25.00
WITH FIZZ - 29.00**

BRASSERIE MARKET MENU WINTER 2019

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.