

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

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Leek and potato soup (v)

Farmhouse terrine, pistachio,  
pickled vegetables, walnut bread

Smoked eel, horseradish cream,  
apple, baked Cheltenham beetroots

## MAIN COURSES

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Peas and broad beans spelt,  
feta cheese, mint oil (v)

Grilled Lake District beef steak,  
Yukon Gold mash potato,  
onion marmalade, red wine sauce

Seared sea trout fillet, broccoli,  
creamed Wye Valley asparagus  
sauce

## PUDDINGS

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Yorkshire rhubarb fool,  
cinnamon crumb

Raspberry and vanilla parfait, oat,  
chocolate sorbet

Home-made ice cream and sorbet  
(three scoops)

Artisan British cheeses  
(supp 5.00)

## SIDES - 4.00 EACH

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Chips / buttered Spring greens /  
Carroll's heritage potatoes /  
Chantenay carrots /  
watercress and red chard salad

**2 COURSES - 19.00**

**WITH SPARKLING WINE - 25.00**

**3 COURSES - 25.00**

**WITH SPARKLING WINE - 29.00**

## BRASSERIE MARKET MENU SPRING 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.