

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

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

Farmhouse terrine, pistachio, pickled vegetables, walnut bread

Octopus carpaccio, salt and pepper squid, watermelon

MAIN COURSES

Ironbark pumpkin spelt, wild mushroom, pine nuts (v)

Creedy Carver chicken pie, buttered Summer greens

Stone bass fillet, mussels, clams, samphire, new potatoes, shellfish sauce

PUDDINGS

Orange burnt cream

Chocolate, caramel and peanuts, dulce de leche ice cream

Passion fruit cheesecake, lime and coconut sorbet

Artisan British cheeses (four pieces)

BRASSERIE PDR MENU

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.