

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

---

---

Beetroot cured salmon, heritage beets,  
horseradish

Pink grapefruit with bergamot tonic water,  
Franklin & Sons Ltd 3.50

Carrot, ginger and turmeric soup (v)

Brewed ginger beer, Franklin & Sons Ltd 3.50

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

Lager (0.5%), Big Drop Brewing Co 5.00

## MAIN COURSES

---

---

Char-grilled chicken, lemon and garlic  
couscous

Real Kombucha, Dry Dragon (green tea) 4.50

Sardine, avocado, spring onion salsa

Elderflower with cucumber tonic water, Franklin &  
Sons Ltd 3.50

Butternut squash spelt,  
wild mushroom (pb)

Real Kombucha, Smoke House (black tea) 4.50

## PUDDINGS

---

---

Chia seed set cream, blueberries

Real Kombucha, Flush Darjeeling 4.50

Lime and green tea cheesecake

Guava and lime soda, Franklin & Sons Ltd 4.50

Home-made sorbet

Original ginger ale, Franklin & Sons Ltd 3.50

Artisan British cheeses

(supp 5.00)

Pale Ale (0.5%), Big Drop Brewing Co 5.00

## SIDES - 4.50 EACH

---

---

Winter greens / carrots and parsnips /  
Carroll's heritage potatoes /  
watercress and red chard salad

**2 COURSES - 19.50**

**3 COURSES - 25.00**

### BRASSERIE SET MENU JANUARY 2020

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.