

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

BURN'S NIGHT SUPPER - 69.00

Searcys Selected Cuvée, Brut Champagne, NV on arrival

Scotch broth

Loch Duart smoked salmon, pickled cucumber,
horseradish cream

Sauvignon de Touraine, Domaine du Haut Perron, 2018
Loire, France

Traditional Scotch haggis, tatties and neeps

Laphroaig Whiskey tasting

Rhug Estate venison, potato cake, bacon, savoy cabbage,
celeriac, blackberry sauce

Shiraz, Mathilda Chapoutier, Domaine Tournon, 2017
Victoria, Australia

Dundee cake, whiskey sauce

"Fort & Fire"

Laphroaig 10yo, Amaretto Disaronno, cherry puree, orange
marmalade, cranberry juice

BURN'S NIGHT 25.01.20

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 special requirements. All care has been taken to remove small bones where appropriate,
but it is inevitable that some may remain.

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.