

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

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

Game terrine, spiced fruit chutney, sourdough

Octopus carpaccio, salt and pepper squid, avocado

## MAIN COURSES

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Ironbark pumpkin risotto, wild mushroom, truffle oil (v)

Creedy Carver chicken pie, buttered Winter greens

Cornish cod fillet, five spice, broccoli fritter, mint yogurt

## PUDDINGS

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Seville orange burnt cream, gingerbread ice cream

Sticky banana pudding, almond brittle, banana ice cream

Walnut and honey tart, apple brandy cream, candied Braeburn apple

Artisan British cheeses (four pieces) (+5.00 supp)

### BRASSERIE PDR MENU WINTER 2020

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of the VAT at 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.