

SEARCYS

BRASSERIE

AT ST PANCRAS

DESSERTS

Classic crème brûlée (v) ~ 8.50

Pear and almond tart ~ 8.50

Vanilla ice cream

Black forest roulade ~ 9.00

Brandied cherries, chocolate sorbet (v)

Searcys Christmas pudding ~ 9.00

Brandy sauce

Chestnut trifle ~ 9.50

Spiced cream, chocolate and blackberry

Artisan British cheeses ~ 14.50

Quince jelly, selection of crackers (v)

DESSERT WINE

	100ml	Bottle
Muscat de Frontignan VDN (375ml) Château de Stony, Roussillon, France, 2021	9.50	35.00
Sauternes (375ml) La Fleur d'Or, Bordeaux, France, 2018	13.00	47.00
Rasteau VDN (500ml) Domaine de Beurenard, Rhône, France, 2016	12.00	56.00
Moscatel Naturalmente Dulce (375ml) Finca Antigua, La Mancha, Spain, 2022	10.00	36.00
Tokaji Szamorodni (500ml) Zsirai Winery, Tokaji, Hungary, 2019	12.00	54.00

(v) Vegetarian (ve) Vegan

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. Adults need around 2,000 kcal a day. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.