

# SEARCYS

AT ST PANCRAS



@SEARCYSTPANCAS

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## DESSERTS

Tarte aux myrtilles ~ 8.50

Blueberries, crème fraîche

Spiced wine poached pear ~ 9.00

Cinnamon crumble, vanilla ice cream

Black forest coupe ~ 9.00

Brownies, brandied cherries, vanilla whipped cream

Lemon posset ~ 9.00

Shortbread and raspberries

Selection of ice cream ~ 8.50

Two scoops

Artisan British cheese ~ 3 for 15.00 / 5 for 25.00

Quince jelly, seeded crackers (v)

## DESSERT WINE

	100ml	Bottle
Sauernes (375ml)	13.00	47.00
La Fleur d'Or, Bordeaux, France, 2018		
Tokaji Szamorodni (500ml)	12.00	54.00
Zsirai Winery, Tokaji, Hungary, 2019		

## AFTER DINNER COCKTAIL

Espresso martini	14.00
Vodka, coffee liqueur, sugar syrup, espresso coffee	
Old fashioned	14.00
Whiskey, sugar syrup, Angostura bitters, orange garnish	

(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.