

SEARCYS

AT ST PANCRAS



@SEARCYSTPANCAS

SEARCYS

AT ST PANCRAS

DESSERTS

Strawberry Eton mess coupe ~ 8.50 (v)

Matcha and raspberry tart~ 9
White chocolate cream

Tonka bean pannacotta~ 9
Toasted coconut and fresh pineapple

Frozen black forest parfait ~ 8.50 (v)

Selection of ice cream and sorbet ~ 7 (v)
Two scoops

Artisan British cheese ~ 15 (v)
Quince jelly, seeded crackers

DESSERT WINE

	100ml	Bottle
Sauternes (375ml) La Fleur d'Or, Bordeaux, France, 2018	15	63
Tokaji Szamorodni (500ml) Zsirai Winery, Tokaji, Hungary, 2019	14	75

AFTER DINNER COCKTAIL

Espresso martini Vodka, coffee liqueur, sugar syrup, espresso coffee	14
Old fashioned Whiskey, sugar syrup, Angostura bitters, orange garnish	14

(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.