

# ST PANCRAS

## BAR & BRASSERIE

### DESSERTS

Rum baba .....	11
Vanilla whipped cream, Searcys spiced rum (v)	
Crème brûlée (v) .....	6.5
Lemon meringue tart (v) .....	8
Peach Melba .....	9
Raspberry coulis, vanilla ice-cream, toasted almonds (v)	
Cheese plate .....	18
Beauvale, Baron Bigod, Tor pyramid, quince jelly, crackers	

### ICE CREAM COUPE

Windsor Farm Milk soft serve (v) .....	7.5
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Please select any two toppings

Salted caramel sauce	Chocolate flakes	Toasted almonds
Raspberry coulis	Honeycomb	

### DESSERT WINE

100ml bottle

Sauternes .....	15 .. 63
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La Fleur d'Or, Bordeaux,  
France, 2018 (375ml)

Tokaji Szamorodni .....	14 .. 75
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Zsirai Winery, Tokaji,  
Hungary, 2019 (500ml)

### AFTER DINNER COCKTAIL

Espresso martini .....	14
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Vodka, coffee liqueur, sugar syrup,  
espresso coffee

Old fashioned .....	14
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Whiskey, sugar syrup, Angostura  
bitters, orange garnish

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. 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.

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