

# ST PANCRAS

## BAR & BRASSERIE

### SET MENU

Three courses £29 per guest

#### STARTERS

Cauliflower soup

Pickled romanesco, parsley oil (ve)

Pear and blue cheese salad

Devon Blue, tarragon dressing, grapes, walnuts (v)

Devilled eggs

Watercress, smoked paprika, parsnip crisps (v)

#### MAIN COURSES

Fillet of hake

Lentils stew, fresh herb salad

Wild mushroom risotto

Parmesan, chives (v)

Roasted Suffolk chicken supreme

Braised leek, mash potato, tarragon jus

#### DESSERTS

Ice cream coupe

Windsor Farm milk soft serve,  
raspberry coulis, chocolate flakes

Crème brûlée

Cheese plate

Beauvale, Baron Bigod, Tor Pyramid,  
quince jelly, crackers  
(£5 supplement)

(v) vegetarian (ve) vegan

A discretionary 13% service charge will be added to your bill. All prices are exclusive 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.