

# ST PANCRAS

## BAR & BRASSERIE

### SET MENU

Three courses £29 per guest

#### STARTERS

Spring pea and mint soup  
Feta and parsley oil (ve)

Caesar salad  
Anchovies, Parmesan, croutons

Devilled eggs  
Watercress

#### MAINS

Ricotta and lemon ravioli  
Courgette and basil (v)

Fish pie  
Chalk Steam trout, cod, spinach, mashed potato

Grilled chorizo  
Butter beans

#### DESSERTS

Ice cream coupe  
Soft serve ice cream, raspberry coulis, chocolate flakes

Crème brûlée

Cheese plate  
Selection of three seasonal cheeses  
with onion chutney, marinated figs and cracker  
(£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.

# ST PANCRAS

BAR & BRASSERIE

FROM LONDON TO PARIS



@STPANCRASBARBRASSERIE