



ST PANCRAS

BAR & BRASSERIE

DESSERTS

Rum baba	10
Vanilla whipped cream, Searcys spiced rum (v)	
Crème brûlée (v)	8
Profiteroles	9
Vanilla ice cream and chocolate sauce (v)	
Sticky toffee	8
Clotted cream ice cream, toffee sauce	
Artisan cheese board	18
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

SOFT SERVE

St. Pancras Knickerbocker Glory	10
Crushed meringue, fresh strawberries, raspberry coulis	
Peach Melba	8
Peach, raspberry sauce, almond flakes	
Ice cream coupe	8
Select any two toppings: salted caramel sauce, raspberry coulis, chocolate flakes, honeycomb, toasted almonds	

DESSERT WINE

100ml bottle

Sauternes	13 .. 45
La Fleur d'Or, Bordeaux, France, 2018 (375ml)	

AFTER DINNER COCKTAIL

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

(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.