

ST PANCRAS

BAR & BRASSERIE

SET MENU

Three courses £29 per guest

STARTERS

Cauliflower soup

Black truffle cream (ve)

Devilled eggs

Smoked paprika, watercress (v)

Goat's cheese and beetroot tart

Onion chutney, green leaf salad (v)

MAINS

Pumpkin ravioli

Ricotta and sage (v)

Fish cakes

Green leaf salad, tartare sauce

Sausage and mash

Onion gravy

DESSERTS

Crème brûlée (v)

Profiteroles

Vanilla ice cream and chocolate sauce

Cheese plate

Selection of three seasonal cheeses
with onion chutney, marinated figs

and 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.