

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.