

# ST PANCRAS

## BAR & BRASSERIE

### DESSERTS

Pineapple carpaccio .....	9
Coconut sorbet (ve)	
Lemon posset .....	8
Crumble, berry compote (v)	
Flourless chocolate fondant .....	10
Banana ice cream(v) - please allow 20 minutes of cooking time	
Profiterole .....	9
Vanilla ice cream and chocolate sauce (v)	
Eton mess .....	9
Chantilly cream, meringue, mixed berries (v)	
Cheese plate .....	20
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

### ICE CREAM COUPE

Soft serve ice cream (v) 375 kcal. .... 8

Please 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.

# ST PANCRAS

BAR & BRASSERIE

FROM LONDON TO PARIS



@STPANCRASBARBRASSERIE