

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Pressed ham hock and chicken terrine, prune, pickled vegetables

Gin cured Loch Duart salmon, oyster fritter, radish, cucumber and dill salad

Carrot, ginger and turmeric soup (v)

Caramelised cauliflower, whipped Yorkshire Blue Cheese and celeriac (v)

MAIN COURSES

Lake District beef, slow cooked oxtail, pressed potato, caramelised onion

Pork belly, braised pig cheek, fondant turnip, buttered kale, Kent apple

Stone bass fillet, Cornish shellfish, leek, sea vegetable, crab sauce

Oakley Farm pumpkin and sage spelt, wild mushroom, roast hazelnut (v)

PUDDINGS

Banana and passion fruit meringue, guava sorbet

Vanilla and raspberry parfait, honey ice cream

Chocolate, caramel and peanuts, dulce de leche ice cream

Artisan British cheeses, homemade chutney, crackers (supp 5.00)

**3 COURSE MEAL,
TEA, COFFEE, CHOCOLATES
AND A GLASS OF
CHAMPAGNE LAURENT
PERRIER ROSÉ NV 58.00**

**OR A GLASS OF
CHAMPAGNE SEARCYS
CUVÉE ROSÉ NV 49.00**

BRASSERIE VALENTINE'S MENU 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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 any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.