

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## PUDDINGS

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Apricot tart, creme fraiche ice cream	6.50
- <i>Jurançon, Cuvée Jean, Cht Jolys, 2013, France (100ml) 4.50</i>	
Orange burnt cream	7.00
- Lillet blanc, VDL, France (100ml) 4.50	
Chocolate, caramel and peanuts, dulce de leche ice cream	7.00
- Moscatel, Finca Antigua, 2016, Spain (100ml) 4.50	
Eton Mess, strawberry soup	
- <i>Muscat de St-Jean de Minervois, Clos du Gravillas, 2015, France (100ml) 4.50</i>	7.50
Passion fruit cheesecake, lime and coconut sorbet	7.00
- <i>Jurançon, Cuvée Jean, Cht Jolys, 2013, France (100ml) 4.50</i>	
Home-made ice cream and sorbet (three scoops)	6.50
Artisan chocolate from chocolatier William Curley (six chocolates)	6.50

## CHEESES

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Artisan British cheeses (four pieces)	13.00
- <i>Graham's Tawny 10 years, Portugal (100ml) 8.50</i>	
Gouda with cumin seeds, fig jelly (three pieces)	9.50

### BRASSERIE PUDDING MENU SUMMER 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.

**DESSERT WINES AND PORT****BTL**

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Dow's Crusted NV, Portugal  
750ml

35.00

Jurançon, Cuvée Jean, Cht Jolys, 2013, France  
750ml

28.00

Moscatel, Finca Antigua, 2016, Spain  
375ml

29.00

Rasteau, VDN, Dme de Beurenard, 2014, France  
500ml

35.00

**DESSERT COCKTAIL**

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Tiramisu  
White chocolate liqueur, dark chocolate liqueur, Khalua,  
espresso

12.00