

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Heritage tomato,
feta cheese salad (v)

Ham-hock and spiced sausage
terraine,
pickled white cabbage and apple

Seared Yellowfin tuna, green bean,
purple potato, black olive salad

MAIN COURSES

Peas and mint risotto, bocconcini,
confit tomato (v)

Grilled Lake District beef steak,
wild mushrooms, mashed potatoes,
red wine and shallot sauce

Salt cod fishcake, garlic mussels,
saffron sauce

PUDDINGS

Orange burnt cream

Set peach mousse,
shortbread crumbs

Gouda with cumin seeds, fig jelly
(supp 5.00)

Home-made ice cream and sorbet
(three scoops)

SIDES - 4.00 EACH

Chips / buttered Summer greens /
Carroll's heritage potatoes /
Chantenay carrots /
Watercress and red chard salad

2 COURSES - 19.00

WITH SPARKLING WINE - 24.00

3 COURSES - 24.00

WITH SPARKLING WINE - 28.00

BRASSERIE SET 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.