

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Spiced parsnip and Kent apple
soup (v)

Chicken and leek ballotine,
Woodhall cured ham,
pineapple and golden sultana
chutney

Scottish mussels' risotto,
parsley and garlic

MAIN COURSES

Ironbark pumpkin spelt,
wild mushroom, pine nuts (v)

Gressingham duck confit,
butter bean, Suffolk chorizo,
celeriac

Cornish cod fillet, five spice,
broccoli fritter, mint yogurt

PUDDINGS

Warm chocolate cake,
blood orange sorbet

Norfolk treacle tart, clotted cream

Home-made ice cream and sorbet
(three scoops)

Artisan British cheeses
(supp 5.00)

SIDES - 4.50 EACH

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

2 COURSES - 19.50

3 COURSES - 25.00

WITH A GLASS OF ENGLISH SPARKLING WINE:

2 COURSES - 25.00

3 COURSES - 29.00

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.

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