

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

PUDDINGS

Apricot tart, creme fraiche ice cream	7.00
- <i>Jurançon, Cuvée Jean, Château 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	7.50
- 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, Château 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

Artisan British cheeses (four pieces)	13.00
- <i>Graham's Tawny 10 years, Portugal (100ml) 8.50</i>	

BRASSERIE PUDDING MENU AUTUMN 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%. 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.



DESSERT WINES AND PORT**BTL**

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 Bearenard, 2014, France
500ml

35.00

DESSERT COCKTAIL

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

12.00

Not all wines are suitable for vegetarians.
Drinks described within this menu may contain fish, egg, sulphites or other allergens.