

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

PUDDINGS

Christmas pudding, brandy custard	7.50
- Moscatel, Finca Antigua, 2016, Spain (100ml)	6.00
Seville orange burnt cream, gingerbread ice cream	
- Jurançon, Cuvée Jean, Château Jolys, 2015, France (100ml)	7.50 6.00
Millionaire cheesecake, banana ice cream	
- Muscat de St-Jean de Minervois, Clos du Gravillas, 2015, France (100ml)	7.50 6.00
Chocolate fondant, chocolate tart, mint ice cream	7.50
- Rasteau, VDN, Domaine de Beurenard, 2014, France (100ml)	6.00
Walnut and honey tart, apple brandy cream, candied Braeburn apple	7.50
- Lillet blanc, VDL, France (100ml)	6.00
White chocolate set cream, passion fruit, coconut shortbread	
- Muscat de St-Jean de Minervois, Clos du Gravillas, 2015, France (100ml)	7.50 6.00
Home-made ice cream and sorbet (three scoops)	6.50

PUDDING MENU WINTER 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. Not all wines are suitable for vegetarians.

Drinks described within this menu may contain fish, egg, sulphites or other allergens.

CHEESE

Artisan British cheeses (four pieces)	13.50
- Graham's Tawny 10 years, Portugal (100ml)	8.50

SWEET TREATS

Artisan chocolate from chocolatier William Curley (six chocolates)	5.50
Mince pie	2.00

DESSERT WINES AND PORT**BTL**

Dow's Crusted NV, Portugal 750ml	35.00
Jurançon, Cuvée Jean, Cht Jolys, 2015, France 750ml	28.00
Moscatel, Finca Antigua, 2016, Spain 375ml	29.00
Rasteau, VDN, Dme de Beurenard, 2014, France 500ml	35.00

DESSERT COCKTAIL

Tiramisu White chocolate liqueur, dark chocolate liqueur, Khalua, espresso	12.00
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