

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Beetroot cured salmon, heritage beets,
horseradish

Pink grapefruit with bergamot tonic water,
Franklin & Sons Ltd 3.50

Carrot, ginger and turmeric soup (v)

Brewed ginger beer, Franklin & Sons Ltd 3.50

Quinoa, avocado and pink grapefruit
salad, pomegranate dressing (pb)

Lager (0.5%), Big Drop Brewing Co 5.00

MAIN COURSES

Char-grilled chicken, lemon and garlic
couscous

Real Kombucha, Dry Dragon (green tea) 4.50

Sardine, avocado, spring onion salsa

Elderflower with cucumber tonic water, Franklin &
Sons Ltd 3.50

Butternut squash spelt,
wild mushroom (pb)

Real Kombucha, Smoke House (black tea) 4.50

PUDDINGS

Chia seed set cream, blueberries

Real Kombucha, Flush Darjeeling 4.50

Lime and green tea cheesecake

Guava and lime soda, Franklin & Sons Ltd 4.50

Home-made sorbet
(three scoops)

Original ginger ale, Franklin & Sons Ltd 3.50

Artisan British cheeses
(supp 5.00)

Pale Ale (0.5%), Big Drop Brewing Co 5.00

SIDES - 4.50 EACH

Buttered Winter green /
honey-roast carrots and parsnips /
Carroll's heritage potatoes /
watercress and red chard salad

2 COURSES - 19.50

3 COURSES - 25.00

BRASSERIE SET MENU WINTER 2020

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of the 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.

