

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

PUDDINGS

Sticky banana pudding, almond brittle, banana ice cream - <i>Jurançon, Cuvée Jean, Château Jolys, 2016, France</i> (100ml) 4.50	7.00
Seville orange burnt cream, gingerbread ice cream - Moscatel, Finca Antigua, 2018, Spain (100ml) 4.50	7.00
Fig tart fine, prune and Armagnac ice cream - Moscatel, Finca Antigua, 2018, Spain (100ml) 4.50	7.00
Chocolate fondant, chocolate tart, mint ice cream - Rasteau, VDN, Domaine de Beaurenard, 2014, France (100ml) 4.50	7.00
Walnut and honey tart, apple brandy cream, candied Braeburn apple - Lillet blanc, VDL, France (100ml) 4.50	7.00
White chocolate set cream, passion fruit, coconut shortbread - <i>Jurançon, Cuvée Jean, Château Jolys, 2016, France</i> (100ml) 4.50	6.50
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) - <i>Graham's Tawny 10 years, Portugal (100ml) 8.50</i>	13.00
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BRASSERIE PUDDING MENU WINTER 2020

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.

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DESSERT WINES AND PORT**BTL**

Dow's Crusted NV, Portugal 750ml	35.00
Jurançon, Cuvée Jean, Château Jolys, 2016, France 750ml	28.00
Moscatel, Finca Antigua, 2018, Spain 375ml	29.00
Rasteau, VDN, Domaine de Beurenard, 2014, France 500ml	35.00

DESSERT COCKTAIL

Tiramisu White chocolate liqueur, dark chocolate liqueur, Khalua, espresso	12.00
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Not all wines are suitable for vegetarians.
Drinks described within this menu may contain fish, egg, sulphites or other allergens.