

# 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
Millionaire cheesecake, mandarin sorbet - Moscatel, Finca Antigua, 2018, Spain (100ml) 4.50	7.00
Chocolate fondant, chocolate tart, mint ice cream - Rasteau, VDN, Domaine de Beurenard, 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**

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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**

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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.