

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

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Globe artichoke, white asparagus,  
blood orange salad, wild garlic  
mayonnaise, pickled Heritage carrot (v)

Slow cooked lamb belly, goat's curd,  
preserved lemon, roast beetroot,  
sorrel salad

Lightly spiced fish soup,  
vegetable spaghetti

## MAIN COURSES

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Courgette risotto, confit tomato,  
basil oil (v)

Creedy Carver chicken breast,  
wild mushroom raviolo,  
grilled asparagus, morel cream

Loch Duart salmon, cauliflower purée,  
Yorkshire blue fritter, roast almond  
compressed apple

## PUDDINGS

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Coconut, white chocolate and  
blood orange Pavlova

Egg custard tart, rhubarb sorbet

Home-made ice cream and sorbet  
(three scoops)

Artisan British cheeses  
(supp 5.00)

## SIDES - 4.50 EACH

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Chips / Buttered Winter green /  
Chantenay carrots /  
Carroll's heritage potatoes /  
watercress and red chard salad

**2 COURSES - 19.50**

**3 COURSES - 25.00**

**WITH A GLASS OF ENGLISH  
SPARKLING WINE:**

**2 COURSES - 25.00**

**3 COURSES - 29.00**

## 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.