

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

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

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

Lightly spiced fish soup,
vegetable spaghetti

MAIN COURSES

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, almond
compressed Jazz apple

PUDDINGS

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

Chips / Buttered Spring greens /
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 SPRING 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.