

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Asparagus and tarragon soup (v)

Cured Looe Bay mackerel, fennel, horseradish

Potted Gressingham duck, celeriac

MAIN COURSES

Cumbrian saddleback pork T bone, apple sauce, honey-roast carrots

Roast Cornish pollock, charred gem, asparagus, samphire

Young peas and broad beans spelt, feta, mint (v)

PUDDINGS

Rainy Lane natural yogurt and lime mousse, meringue, Yorkshire
rhubarb

Chocolate and hazelnut mousse, salted caramel ice cream

Vanilla burnt cream, gooseberry, Scottish shortbread

Selection of cheese, homemade chutney, sesame crackers

BRASSERIE PDR MENU SPRING 2018

A discretionary 12.5% service charge will be added to your bill. 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 any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.