

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

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Spiced parsnip and Kent apple  
soup (v)

Chicken and leek ballotine,  
Woodhall cured ham,  
pineapple and golden sultana  
chutney

Scottish mussels' risotto,  
parsley and garlic

## MAIN COURSES

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Ironbark pumpkin spelt,  
wild mushroom, pine nuts (v)

Gressingham duck confit,  
butter bean, Suffolk chorizo,  
celeriac

Cornish cod fillet, five spice,  
broccoli fritter, mint yogurt

## PUDDINGS

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Warm chocolate cake,  
blood orange sorbet

Norfolk treacle tart, clotted cream

Home-made ice cream and sorbet  
(three scoops)

Artisan British cheeses  
(supp 5.00)

## SIDES - 4.50 EACH

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Chips / buttered greens /  
Carroll's heritage potatoes /  
Chantenay carrots /  
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 AUTUMN 2019

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.

