

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

---

---

Gressingham duck and chorizo  
fritter, Kent apple, celery, walnut

Potted Scottish salmon, preserved  
lemon, watercress, caper and  
radish salad, toasted sourdough

Smoked eel, horseradish cream,  
apple, baked beets

Asparagus and tarragon soup (v)

## MAIN COURSES

---

---

Dry aged sirloin, Yorkshire  
pudding, beef dripping roast  
potatoes, seasonal vegetables

Creedy Carver chicken breast,  
smoked bacon, pressed potato,  
hipsi cabbage, morrel cream

Seared fillet of stone bass, lentils,  
Cornish crab, mussel and clam  
chowder, sea vegetable

Butternut squash and sage spelt,  
wild mushroom, truffle

## PUDDINGS

---

---

Milk chocolate bar, caramel,  
caramelia Valronha ice cream

Egg custard tart, poached  
Yorkshire rhubarb, rhubarb sorbet

Warm banana cake, maple butter  
sauce, vanilla ice cream

Baked vanilla cheesecake, pumpkin  
ice cream

Selection of British cheese (5.00  
supplement)

## SIDES - 4.00 EACH

---

---

Chips / buttered sprout tops /  
honey-roast carrots and parsnips /  
Carroll's heritage potatoes /  
watercress and red chard salad

**3 COURSES - 36.00**  
**ADD A GLASS OF G.H. MUMM**  
**CHAMPAGNE - 43.00**

### BRASSERIE MOTHER'S DAY WINTER 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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.