

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Beetroot cured salmon, heritage beets, horseradish

Carrot, ginger and turmeric soup (v)

Quinoa, avocado and pink grapefruit salad, pomegranate dressing (pb)

MAIN COURSES

Char-grilled chicken, lemon and garlic couscous

Sardine, avocado, spring onion salsa

Butternut squash spelt, wild mushroom (pb)

PUDDINGS

Chia seed set cream, blueberries

Lime and green tea cheesecake

Home-made sorbet (three scoops)

Artisan British cheeses (supp 5.00)

SIDES

Buttered Winter green /
honey-roast carrots and parsnips /
Carroll's heritage potatoes /
watercress and red chard salad

3 COURSES – 28.00
ONE SIDE AND A GLASS OF
ENGLISH SPARKLING WINE

BRASSERIE STAR DEAL MENU 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. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.