

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

GLASS OF SEARCYS SELECTED CUVEE CHAMPAGNE, BRUT, NV ON ARRIVAL

STARTERS

Butter bean and smoked bacon soup

Lake District beef carpaccio, wasabi mayonnaise, grilled aubergine salad

Seared scallops, curried lentils, broccoli bhaji

Cornish crab and coriander fritter, Waldorf salad, brown crab dressing

Globe artichoke, white asparagus and blood orange salad, saffron mayonnaise, pickled Heritage carrot (v)

MAIN COURSES

Guinea fowl breast, confit leg ravioli, celeriac purée, char-grilled hipsi cabbage

Grilled lamb cutlet, slow cooked shoulder, garlic cream mash, aubergine caviar

Cod loin, white miso and coriander dressing, bok choy, oyster beignet

Loch Duart salmon, cauliflower purée, Yorkshire Blue cheese croquettes, girolle, almond

Oakley Farm pumpkin and sage spelt, wild mushroom, roast hazelnut (v)

PUDDINGS

Opera gâteau, chocolate ice cream

Lemon sherbet burnt cream, raspberry sorbet

Spiced chia panacotta, mango compote, coconut sorbet

Apple tart tatin, vanilla bean ice cream (for 2 people)

Artisan cheeses (supp +5.00)

WILLIAM CURLEY CHOCOLATES

2 COURSES 39.00

3 COURSES 48.00

VALENTINE'S MENU, 14 FEBRUARY 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