

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 (v)

PUDDINGS

Chia seed set cream, blueberries

Lime and green tea cheesecake

Home-made sorbet
(three scoops)

Artisan British cheeses
(supp 5.00)

SIDES - 4.50 EACH

Buttered Winter green /
Chantenay carrots /
Carroll's heritage potatoes /
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 WINTER 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.