

ST PANCRAS

BY SEARCYS

Puddings

Classic lemon tart,	9.00
raspberry, crème fraîche (v) (480Kcal)	
- Tokaji Szamorodni, Zsirai Winery, Tokaji, Hungary, 2019 (100ml)	12.00
Roasted pineapple, coconut sorbet,	9.00
sesame tuile (ve) (364Kcal)	
- Sauternes, La Fleur d'Or, Bordeaux, France, 2018 (100ml)	13.00
Apple and rhubarb crumble,	8.50
vanilla ice cream (v) (504Kcal)	
- Moscatel Naturalmente Dulce, Finca Antigua, La Mancha, Spain, 2020 (100ml)	10.00
Hazelnut and chocolate délice,	9.50
salted caramel ice cream (v) (443Kcal)	
- Rasteau, VDN, Domaine de Beurenard, Rhône, France, 2018 (100ml)	12.00
Profiteroles, chocolate sorbet,	8.50
hot chocolate sauce (v) (444Kcal)	
- Muscat de Frontignan VDN, Château de Stony, Roussillon, France, 2020 (100ml)	9.50

Cheeses

Artisan British cheeses, frozen grapes,	14.00
quince jelly (three pieces) (687Kcal)	
- Graham's 10-year-old, Tawny, Portugal (100ml)	10.00

BRASSERIE PUDDING MENU - SPRING 2023

A discretionary 13% service charge will be added to your bill.

VAT will be charged at the prevailing rates.

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy of 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.

Adults need around 2,000 kcal a day.

(v) Vegetarian – (ve) Vegan