

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

Butter bean and smoked bacon soup	8.50
Lake District beef carpaccio, wasabi mayonnaise, grilled aubergine salad	11.50
Seared scallops, curried lentils, broccoli bhaji	15.00
Cornish crab and coriander fritter, Waldorf salad, brown crab dressing	14.50
Globe artichoke, white asparagus and blood orange salad, saffron mayonnaise, pickled Heritage carrot (v)	7.50

## MAIN COURSES

Guinea fowl breast, confit leg ravioli, celeriac purée, char-grilled hipsi cabbage	18.00
Grilled lamb cutlet, slow cooked shoulder, garlic cream mash, aubergine caviar	24.00
Cod loin, white miso and coriander dressing, bok choy, oyster beignet	23.50
Loch Duart salmon, cauliflower purée, Yorkshire Blue cheese croquettes, girolle, almond	19.50
Oakley Farm pumpkin and sage spelt, wild mushroom, roast hazelnut (v)	14.50

## PUDDINGS

Opera gâteau, chocolate ice cream	7.00
Lemon sherbet burnt cream, raspberry sorbet	7.00
Spiced chia panacotta, mango compote, coconut sorbet	7.00
Apple tart tatin, vanilla bean ice cream (for 2 people)	7.00
Artisan cheeses (supp +5.00)	13.00

OR

**2 COURSES 39.00**

**3 COURSES 48.00**

**INCLUDING A GLASS OF SEARCYS SELECTED CUVÉE CHAMPAGNE, BRUT, NV  
AND A BOX OF CHOCOLATE FROM WILLIAM CURLEY**

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