

ST PANCRAS

BY SEARCYS

Aphrodite's Elixir

POMEGRANATE

Virtuous raspberry flavoured vodka, pomegranate juice,
Searcys Selected Cuvée Champagne Brut NV

THE COCKTAIL

18.00

Bubble Menu

ASPARAGUS

Asparagus and tarragon velouté (v)

OYSTER

Colchester rock oyster, mignonette sauce, lemon,
tabasco

CHOCOLATE

White chocolate and raspberry mousse

RUINART ROSÉ

Brut, Champagne, NV (50ml)

VEUVE CLICQUOT ROSÉ

Brut, Champagne, NV (50ml)

MOËT & CHANDON ROSÉ IMPERIAL

Brut, Champagne, NV (50ml)

**CHAMPAGNE ROSÉ TRIO
AND MATCHING CONCOCTION**
(Small plates)

55.00

CHAMPAGNE BAR VALENTINE'S MENU 14.02.2023

A discretionary 12.5% 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 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.

Adults need around 2,000 kcal a day. (v) Vegetarian - (ve) Vegan

