

# ST PANCRAS

## BAR & BRASSERIE

### SET MENU

Three courses £29 per guest

#### STARTERS

Pumpkin soup

Pumpkin seeds, sage oil (ve)

Heritage beetroot

Goat's curd, hazelnuts (v)

Oeufs mayonnaise

Watercress

#### MAIN COURSES

Jerusalem artichoke risotto

Artichoke crips, parsley oil (ve)

Moules marinière

Shetland mussels, grilled baguette

Saucisse de Morteau aux lentilles

Smoked pork sausage, braised lentils

#### DESSERTS

Ice cream coupe

Windsor Farm Milk soft serve,  
raspberry coulis, chocolate flakes

Crème brûlée

Cheese plate

Beauvale, Baron Bigod, Tor Pyramid,  
quince jelly, crackers  
(£5 supplement)

(v) vegetarian (ve) vegan

A discretionary 13% service charge will be added to your bill. All prices are exclusive of VAT 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.