

ST PANCRAS

BAR & BRASSERIE

SET MENU

Three courses £29 per guest

STARTERS

Spiced heritage carrot soup

Herb oil (ve)

Devilled eggs

Pickled mustard seeds, crispy leek (v)

Chicken and pork terrine

Wholegrain mustard, cornichons

MAIN COURSES

Rigatoni

Tomato and basil sauce (v)

Fish cakes

Green leaf salad, tartare sauce

Sausage and mash

Onion gravy

DESSERTS

Eton mess

Chantilly cream, meringue, mixed berries (v)

Profiteroles

Vanilla ice cream and chocolate sauce (v)

Cheese plate

Selection of three seasonal cheeses with
onion chutney and cracker

(£5 supplement)

(v) vegetarian (ve) vegan

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