



ST PANCRAS

BAR & BRASSERIE

DESSERTS

Chocolate tart	9
Winter berries	
Chocolate brownie	9
Raspberry sorbet	
Sticky toffee	9
Toffee sauce, clotted cream ice cream	
Apple strudel	9
Crème fraîche	
Profiteroles	9
Vanilla ice cream and chocolate sauce (v)	
Artisan cheese board	20
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

ICE CREAM COUPE

Searcys soft-serve ice-cream (v)	8
--	---

Please ask your server, toppings change monthly

DESSERT WINE

	100ml	bottle
Sauternes	15	63
La Fleur d'Or, Bordeaux, France, 2018 (375ml)		

AFTER DINNER COCKTAIL

Espresso martini	14
Vodka, coffee liqueur, sugar syrup, espresso coffee	

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our 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. Adults need around 2,000 kcal a day.

ST PANCRAS

BAR & BRASSERIE

