

ST PANCRAS

BY SEARCYS

DESSERTS

Classic crème brûlée (v)	8.50
Chocolate delice, nuts brittle, caramelia, Bailey's ice cream (v)	9.50
Meringue lemon tart (v)	9.00
Exotic white chocolate mousse, coconut ganache, pineapple and mango compote	9.00
Selection of homemade ice cream and sorbet (three scoops) (v)	7.50

Artisan British cheeses, quince jelly, seeded crackers (v)	14.50
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DESSERT WINE

100ml BT

Muscat de Frontignan VDN (375ml), Château de Stony, Roussillon, France, 2021	9.50	35.00
Sauternes (376ml), La Fleur d'Or, Bordeaux, France, 2018	13.00	47.00
Rasteau VDN (500ml), Domaine de Beurenard, Rhône, France, 2016	12.00	56.00
Moscatel Naturalmente Dulce (375ml), Finca Antigua, La Mancha, Spain, 2022	10.00	36.00
Tokaji Szamorodni (500ml), Zsirai Winery, Tokaji, Hungary, 2019	12.00	54.00

DESSERTS MENU - 2023

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. (v) Vegetarian - (ve) Vegan