ST Pancras

BY SEARCYS

SMALL PLATE

Artisan Suffolk smoked salmon, pickled cucumber, horseradish cream

SAVOURIES

Salted beef, mustard

Chicken Caesar

Prawn cocktail, Bloody Mary sauce

Cream cheese, cucumber

SCONES

Plain and fruit scones

Strawberry preserve

Cornish clotted cream

SWEETS

Opera gâteau

Lemon macaroon

Victoria sponge

Passion fruit meringue pie

FULL AFTERNOON TEA - 35.00

CHAMPAGNE AFTERNOON TEA, GLASS OF VEUVE CLICQUOT, YELLOW LABEL, BRUT, NV (125 ML) - 45.00

BOTTOMLESS CHAMPAGNE AFTERNOON TEA VEUVE CLICQUOT YELLOW LABEL, BRUT, NV (90 MINUTES) - 75.00

STAYCATION AFTERNOON TEA MENU 2020 MONDAY TO SATURDAY 3PM-5PM

SUNDAY 3PM-4.30PM

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. 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.

Not all wines are suitable for vegetarians.

Drinks described within this menu may contain fish, egg, sulphites or other allergens.