

SEARCYS
ST PANCRAS
RESTAURANT & BAR

MARKET MENU

STARTERS

Celeriac soup (v)
Farmhouse terrine, quince purée
Smoked haddock & leek risotto, crispy hen's egg

MAINS

Duo of pork, crispy belly, slow cooked cheek, fondant potato, parsnip purée
Fillet of salmon, cèpe, Jerusalem artichoke, green bean salad, fish red wine
Sweet potato, woodland wild mushroom & Ragstone goat's cheese tart (V)

PUDDINGS

Cherry & almond cake, cherry yoghurt ice cream
Apple parfait, blackberry & oat crumb
Baked chocolate torte, praline ice cream

SIDES

Chips | buttered sprout tops | honey roast parsnips
Pippa potatoes | dandelion & watercress salad
£4.5 each

3 courses & a glass of bubbles £29

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. We are happy to cater for any special requirements. Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef.