

SEARCYS
ST PANCRAS
RESTAURANT & BAR

DINNER MENU

STARTER	London sourdough , walnut bread, Somerset butter (v)	3.5
	Autumn broth, shoulder of Colne Valley lamb, pearl barley	8
	Red fruit quinoa, baby spinach, avocado, pink grapefruit, toasted seeds (v)	9.5
	Brighton Ashdown smoked salmon, horseradish cream & pickled cucumber	The 12
	Chicken Caesar	12
	Falmouth Bay Prawn cocktail	14
MAINS	Eggs Florentine	9
	Scottish smoked haddock, Hollandaise, poached egg, spring onion mash	9.5
	Searcys burger, dry cured bacon, Stilton or Keen's cheddar, chips	15
	Lake District steak, chips	15
	Champagne battered cod, chips, minted peas, tartar sauce	16
	Roast chicken, roast potato, buttered vegetables	19.5
PUDDINGS	Ice creams, sorbets	6
	Apple pie, custard, vanilla ice cream	7
	Lemon curd and blackberries brown sugar meringue	7
	Warm chocolate cake, whisky ice cream	7
	Plum and gingerbread trifle	7
	Chocolate and hazelnut mousse, salted caramel ice cream	7
	Cheese selection	12
SIDES	Chips, buttered sprout tops, honey roast parsnips, Pippa potatoes, dandelion & watercress salad	4.5

16.00 – 19:30

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.