

SEARCYS
ST PANCRAS
RESTAURANT & BAR

MARKET MENU

STARTERS

Allium soup, roasted onion, leek, chive, garlic croutons
Baked Heritage beets, Cashel Blue, ruby leaves, candied walnuts
Ham hock and chicken terrine, pickled vegetables

MAINS

Confit Gressingham duck leg, braised fava beans, roast turnip
Grilled Scottish haddock, buttered kale, poached egg
Roast Jerusalem artichoke, crushed baked gourds, rosemary dumplings (v)

PUDDINGS

Norfolk treacle tart, Cornish clotted cream
Marmalade bread and butter pudding, vanilla custard
Selection of seasonal ice creams and sorbets

SIDES

Chips | mashed Yukon Gold potato | Carroll's mixed heritage potatoes |
buttered curly kale | honey roast carrots and parsnips | winter leaf salad
£4.5 each

2 Courses £18 | 2 Courses with a glass of bubbles £24
3 Courses £25 | 3 Courses with a glass of bubbles £28

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.