

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

STARTERS		MAIN COURSES		SNACKS	
Spring vegetable broth, fresh basil (v)	7.50	Searcys vegetable pie, creamed cauliflower (v)	14.50	Potato and rosemary sourdough loaf (v)	4.50
Baked mixed beets, Bath Blue, ruby leaves, candied walnuts (v)	8.00	Young peas and broad beans spelt, feta, mint (v)	14.00	Searcys mini sausages, Hill Farm honey	4.00
Potted Gressingham duck, celeriac	8.50	Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.00	Salt beef croquettes, grain mustard mayonnaise	4.50
Cured Looe Bay mackerel, fennel, horseradish	9.00	Creedy Carver chicken pie	16.50	Scotch quail's egg, piccalilli	4.50
Char-grilled Wye Valley asparagus, wild garlic, soft boiled egg dressing	11.00	Camden Pils-battered haddock, minted peas, tartar sauce, chips	17.00	Whipped cauliflower and Yorkshire Blue, walnuts, flat bread (v)	5.00
John Ross Jr. smoked salmon, pickled dill cucumber, Searcys soda bread	12.00	Roast Cornish pollock, charred gem, asparagus, samphire	18.50	Heritage carrot crudités, spiced avocado cream (pb)	5.50
Seared Lyme Bay scallops, slow-cooked pork cheek, ginger sauce	15.00	Rump of Herdwick lamb, goat's cheese tart, whipped aubergine, broad beans, peas	19.50	Haddock fish fingers, tartar sauce	6.50
Cured British meat (for two): Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24.00	Poached Cruden Bay cod fillet, morels, young greens vegetables, tarragon cream	23.50		
		GRILLS		SALADS	
<b>OYSTERS 3/6/12</b>		45 days house-aged Lake District beef: Sirloin 280g	28.50	Heritage tomato, artichoke heart, soy 'cheese', pine nuts (pb)	8.00/12.00
Pyefleet rock		Rib eye 280g	32.00	Searcys smoked chicken Caesar	9.50/17.50
Carlingford rock	12.00/19.00/	choice of peppercorn or Bearnaise sauce		South West seashore salad	14.00/18.00
Jersey rock	35.00	Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	67.00		
		Goosnargh chicken breast, tarragon sauce	19.00	SIDES	
<b>SHELLFISH</b>		Cumbrian saddleback pork T bone 300g, apple sauce	19.50	Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed young greens /Chantenay carrots / spring leaf salad	4.00
Celtic Sea prawn cocktail	14.00	Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	21.00		
Dressed Portland crab, brown sourdough	18.00	All served with grilled field mushroom, watercress		PUDDINGS	
Grilled native lobster, wild garlic butter, seashore vegetables (half or whole)	32.00/60.00			Earl Grey parfait, lemon curd, crumble	6.00
Native shellfish (for two): Carlingford rock oysters, native lobster, Portland crab, Celtic sea prawns, West Country mussels, cockles	68.00			Vanilla burnt cream, gooseberry, Scottish shortbread	6.50
		CHEESES		Norfolk treacle tart, clotted cream	6.50
		Artisan British cheeses	13.00	Rainy Lane natural yogurt mousse, meringue, Yorkshire rhubarb	7.00
				Chocolate and hazelnut mousse, salted caramel ice cream	7.00
				Baked Alaska, preserved cherry sauce	7.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, SPRING 2018

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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 any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.