

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

SNACKS		SHARING	
Potato and rosemary sourdough loaf, whipped Somerset butter	4.50	Artisan British cheeses	22.00
Mixed nuts	4.00	Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24.00
Olives	4.00	Native shellfish: Carlingford rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, razor clams, cockles	68.00
Whipped cauliflower and Yorkshire Blue, walnuts, flat bread (v)	5.00		
Chips, spicy dip	5.00		
SMALL PLATES		PUDDINGS	
Scotch quail's egg, piccalilli	4.50	Earl Grey parfait, lemon curd, crumble	6.00
Heritage carrot crudités, spiced avocado cream (pb)	5.50	Vanilla burnt cream, gooseberry, Scottish shortbread	6.50
Searcys mini sausages, Hill Farm honey	4.00	Norfolk treacle tart, clotted cream	6.50
Salt beef croquettes, grain mustard mayonnaise	4.50	Rainy Lane natural yogurt and lime mousse, meringue, Yorkshire rhubarb	7.00
Haddock fish fingers, tartar sauce	6.50	Chocolate and hazelnut mousse, salted caramel ice cream	7.00
Mini burgers, bacon, aged cheddar	12.00	Baked Alaska, preserved cherry sauce	7.50
John Ross Jr. smoked salmon, pickled dill cucumber, Searcys soda bread	12.00		
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.00		
SHELLFISH			
British oysters: 3/6/12	12.00/		
Carlingford rock, Pyefleet rock,	19.00/		
Jersey rock	35.00		
Celtic Sea prawn cocktail	14.00		
Dressed Portland crab, brown sourdough	18.00		
Oscietra caviar, blinis (30g)	60.00		

BAR FOOD 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.