

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Chilled Isle of Wight tomato soup	7.50
Baked mixed beets, Bath Blue, ruby leaves, candied walnuts (v)	8.00
Burrata, broad bean and pea salad	9.50
Cured Looe Bay mackerel, fennel, horseradish	9.00
Creamed sweet corn and West Country clam rice, chicken oyster, cured ham	10.50
Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread	12.00
Cured British meat (for two): Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24.00

OYSTERS 3/6/12

Pyefleet rock	12.00/19.00/
Colchester rock	35.00

SHELLFISH

Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	18.00
Grilled native lobster, wild garlic butter, seashore vegetables (half or whole)	32.00/60.00
Native shellfish (for two): Colchester rock oysters, native lobster, Portland crab, Celtic sea prawns, West Country mussels, cockles	68.00

MAIN COURSES

Searcys vegetable pie, creamed cauliflower (v)	14.50
Young peas and broad beans spelt, feta, mint (v)	14.00
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.00
Creedy Carver chicken pie	16.50
Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.00
Cornish pollock, charred gem, asparagus, samphire	18.50
Rump of Herdwick lamb, goat's cheese tart, whipped aubergine, broad beans, peas	19.50
Roast fillet of halibut, Scottish morels, young greens vegetables, tarragon cream	24.50

GRILLS

45 days house-aged Lake District beef: Sirloin 280g	28.50
Rib eye 280g choice of peppercorn or Bearnaise sauce	32.00
Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	67.00
Goosnargh chicken breast, tarragon sauce	19.00
Cumbrian saddleback pork T bone 300g, apple sauce	19.50
Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	21.00
All served with grilled field mushroom, watercress	

CHEESES

Artisan British cheeses	13.00
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SNACKS

Potato and rosemary sourdough loaf (v)	4.50
Searcys mini sausages, Hill Farm honey	4.00
Salt beef croquettes, grain mustard mayonnaise	4.50
Scotch quail's egg, piccalilli	4.50
Whipped cauliflower and Yorkshire Blue, walnuts, flat bread (v)	5.00
Heritage carrot crudités, spiced avocado cream (v)	5.50
Haddock fish fingers, tartar sauce	6.50

SALADS

Heritage tomato, artichoke heart, soy 'cheese', pine nuts (pb)	8.00/12.00
Searcys smoked chicken Caesar	9.50/17.50
South West seashore salad	14.00/18.00

SIDES

Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed young greens /Chantenay carrots / mixed leaf salad	4.00
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PUDDINGS

Earl Grey parfait, lemon curd, crumble	6.00
Vanilla burnt cream, Scottish shortbread	6.50
Norfolk treacle tart, Devonshire clotted cream	6.50
Chocolate and hazelnut mousse, salted caramel ice cream	7.00
Greyfriars, peach and raspberry trifle	7.50
Summer berries cheesecake	7.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, SUMMER 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.