

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

## STARTERS

Potato and rosemary sourdough loaf (v)	4.50
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.00
Pressed ham hock and chicken terrine, prune, pickled vegetables	8.50
Searcys smoked chicken Caesar	9.50
Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread	12.00
Celtic Sea prawn cocktail	14.00

## PUDDINGS

Caramelised Kent apple tart, fennel ice cream	7.50
Coffee burnt cream	6.50
Norfolk treacle tart, Devonshire clotted cream	6.50
Chocolate and orange mousse, chocolate sorbet	7.00
Blackberry fool, cinnamon biscuit	6.00
Baked vanilla cheesecake, pumpkin ice cream	7.50

## MAIN COURSES

Scottish smoked haddock, mustard Hollandaise, poached egg, spring onion mash	12.00
Vine tomatoes spelt, coconut 'Cheddar', basil (v)	13.50
Bavette steak, chips	15.00
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.00
Creedy Carver chicken pie	17.50
Freedom pale ale -battered haddock, minted peas, tartar sauce, chips	17.00
Cumbrian saddleback pork T bone 300g, apple sauce	19.50

## CHEESES

Artisan British cheeses	13.00
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## SIDES

Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed greens/ Chantenay carrots / mixed leaf salad	4.00
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BRASSERIE SUNDAY MENU 4PM-7.30PM AUTUMN 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.