

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

SNACKS		SHARING	
Potato and rosemary sourdough loaf, whipped Somerset butter (v)	4.50	Artisan British cheeses	22.00
Mixed nuts	4.00	Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	23.00
Olives	4.00	Native shellfish: Colchester rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, razor clams, cockles	68.00
Whipped celeriac, Yorkshire blue cheese, candied walnut, flat bread (v)	5.00		
Chips, spicy dip	5.00		
SMALL PLATES		PUDDINGS	
Searcys mini sausages, Hill Farm honey	4.00	Caramelised Kent apple tart, fennel ice cream	7.50
Heritage carrots and celery crudités, spiced avocado (v)	5.50	Coffee burnt cream	6.50
Char-grilled chicken, spiced peanut sauce	6.00	Norfolk treacle tart, clotted cream	6.50
Smoked mackerel croquettes, lemon mayonnaise	5.50	Chocolate and orange mousse, chocolate sorbet	7.00
Scottish sherry smoked salmon toastie	6.00	Blackberry fool, cinnamon biscuit	6.00
Mini burgers, bacon, aged cheddar	12.00	Baked vanilla cheesecake, pumpkin ice cream	7.50
Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread	12.00		
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.50		
SHELLFISH			
British oysters: 3/6/12	12.00/ 19.00/ 35.00		
Pyefleet rock, Colchester rock			
Celtic Sea prawn cocktail	14.00		
Dressed Portland crab, brown sourdough	18.00		
Oscietra caviar, blinis (30g)	60.00		

## BAR FOOD 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.