

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50
Wye Valley asparagus, baby gem, Berkswell cheese shaving, Soft boiled egg dressing (v)	12.50
Leek, potato soup, wild garlic chicken fritter	7.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	8.50
Roast quail, leg confit, morel, Madeira	13.50
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00
Octopus carpaccio, salt and pepper squid, watermelon	10.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50

OYSTERS 3/6/12

Pyefleet rock	12.00/19.00/ 35.00
Whitstable native	15.00/26.00/ 38.00

SHELLFISH

Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	17.00
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/60.00
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, cockles	75.00

MAIN COURSES

Chickpea, avocado, coriander burger, chips (pb)	13.50
Potato and rosemary dumplings, peas, broad bean, feta cheese, mint (v)	13.50
Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Creedy Carver chicken pie	17.00
New season lamb cutlet, slow cooked faggot, potato terrine, peas, courgette	23.50
Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00
Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.50
Fish pie, buttered young Spring vegetables	18.50
Stone bass fillet, mussels, clams, samphire, Jersey Royal potato, shellfish sauce	22.50

GRILLS

45 days house-aged Lake District beef: Sirloin 280g	29.00
Rib eye 280g choice of peppercorn or Béarnaise sauce	31.00
Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00
Cumbrian saddleback pork T bone 300g, apple sauce	19.50
Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	20.00
Served with field mushroom, watercress	
Extra sauce: Béarnaise / peppercorn / tarragon jus	1.90

CHEESES

Artisan British cheeses (four pieces)	13.00
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SNACKS

Potato and rosemary sourdough loaf (v)	4.50
Whipped broccoli, Stilton cheese, candied walnuts, flat bread (v)	4.50
Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Searcys mini sausages, Hill Farm honey	4.50
Char-grilled chicken spiced peanut sauce	5.90
Smoked mackerel croquettes, lemon mayonnaise	4.90
Scottish sherry smoked salmon toastie	5.90

SALADS

Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00
Searcys smoked chicken Caesar	9.50/16.00
South West seashore salad	14.00/18.00

SIDES

Chips / Carroll's heritage potatoes / buttered Spring greens / Chantenay carrots / watercress and red chard salad	4.00
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PUDDINGS

Egg custard tart, Yorkshire rhubarb	6.50
Apple parfait, blackberry, oats crumble	7.00
Chocolate, caramel and peanuts, dulce de leche ice cream	7.00
Passion fruit meringue, toasted hazelnut, guava sorbet	7.50
Baked vanilla cheesecake, honey ice cream	7.00
Home-made ice cream and sorbet (three scoops)	6.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, SPRING 2019

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.