

ST PANCRAS

BY SEARCYS

STARTERS

Red wine poached pear, Yorkshire blue, candied walnut, bitter leaves salad (v)	9.50
Lake District beef carpaccio, spiced avocado, bone marrow fritter, grilled aubergine	12.00
Seared scallops, crispy pork belly, Kent apple, pork scratching	15.00

MAIN COURSES

Ricotta dumpling, roast beetroot, red onion, black garlic, tomato, basil (v)	13.50
Roast venison loin, slow cooked haunch, rosemary gnocchi, celeriac purée, potato cake	22.50
Line caught sea bass, oxtail ravioli, fennel, watercress purée, cep and tarragon sauce	21.00

PUDDINGS

Chocolate and hazelnut bar, Valrhona Caramelia ice cream	7.50
Pineapple, mango and passion fruit snowball	7.50
Fig tart fine, prune and Armagnac ice cream	7.50
Artisan British cheeses (4 pieces)	13.00

NEW YEAR'S EVE A LA CARTE 5PM-7PM

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 remain.