

ST PANCRAS

BY SEARCYS

STARTERS

Potato and wild garlic soup (v)

Chicken liver parfait, black fig chutney,
toasted walnut bread

Wye Valley Asparagus,
slow cooked hen's egg,
Hollandaise and ham sauce

Niçoise salad, tuna roll, spiced avocado,
black sesame

MAIN COURSES

Wild mushroom and truffle rigatoni,
madeira and tarragon sauce (v)

Lake District sirloin, Yorkshire pudding,
roast potatoes, seasonal vegetables

Chargrilled chicken,
aromatic couscous, confit lemon,
black garlic purée

Lemon sole, parsley,
brown shrimp and caper butter

PUDDINGS

Lemon tart, raspberry, crème fraîche

Rhubarb and ginger pavlova, rhubarb sorbet

Banoffee cheesecake

Warm chocolate fondant,
pistachio ice cream

Artisan cheeses (supp +5.00)

3 COURSES – 39.00

**WITH A GLASS OF G.H. MUMM
CHAMPAGNE, BRUT, NV – 45.00**

MOTHER'S DAY, 12PM-7.15PM, SET MENU 2020

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of 20% 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.
Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or
other allergens