

ST PANCRAS

BY SEARCYS

CHAMPAGNE TRIO 40.00



CHAMPAGNE
TAITTINGER
Reims

BRUT RÉSERVE, NV
FOLIES DE LA MARQUETTERIE, BRUT, NV
COMTES DE CHAMPAGNE, BLANC DE BLANCS, BRUT 2007
(served in 50ml each)

FESTIVE SET MENU

STARTERS

Quinoa salad, heritage carrot, artichoke, blood orange, hazelnut, goat's curd (v)

Lightly spiced parsnip and Kent apple soup (v)

Game terrine, apricot and grapes chutney, sourdough

Octopus carpaccio, salt and pepper squid, rhubarb, spiced avocado

MAIN COURSES

Butternut squash, Yorkshire blue, wild mushroom macaroni (v)

Roast turkey, bacon, cranberry stuffing, buttered sprout top, roast root vegetable

Lake District slow cooked beef cheek, Carroll's mashed potato, chestnut mushroom, red wine jus

Cornish cod, spiced lentils, broccoli fritter, cucumber and yogurt dressing

PUDDINGS

Christmas pudding, brandy custard

Black Forest cherry trifle

Prune frangipane tart, mascarpone ice cream

Artisan British cheeses (supp 5.00)

3 COURSES - 34.00

WITH A GLASS OF SPARKLING WINE - 39.00

WITH A GLASS OF

SEARCYS SELECTED CUVÉE CHAMPAGNE - 44.00

BREAD

Potato and rosemary sourdough loaf (v) 4.50

STARTERS

Lightly spiced parsnip and Kent apple soup (v) 7.50

Game terrine, apricot and grapes chutney, sourdough 9.00

Searcys smoked chicken Caesar 9.50/16.00

Cured meat: ham, chorizo, saucisson 12.00

Octopus carpaccio, salt and pepper squid, rhubarb, spiced avocado 11.50

Artisan Suffolk smoked salmon, pickled cucumber, horseradish cream 12.50

MAIN COURSES

Butternut squash, Yorkshire blue, wild mushroom macaroni (v) 15.50

Roast turkey, bacon, cranberry stuffing, buttered sprout top, roast root vegetable 19.50

Creedy Carver chicken pie 17.50

Searcys burger, dry-cured bacon, aged Cheddar, chips 17.00

Cornish cod, spiced lentils, broccoli fritter, cucumber and yogurt dressing 17.50

Freedom lager-battered haddock, minted peas, tartar sauce, chips 18.50

SIDES

Buttered Winter green / honey roast carrot / Carroll's mashed potato / chips 4.50

Add a spicy dip to your chips (supp 1.00)

CHEESES

Artisan British cheeses (four pieces) 12.00

PUDDINGS

Christmas pudding, brandy custard 7.00

Black Forest cherry trifle 7.00

Prune frangipane tart, mascarpone ice cream 7.00

Home-made ice cream and sorbet (three scoops) 6.50

CHRISTMAS COCKTAIL

CHOC'ORANGE FIZZ 12.50

Orange and cacao gin, red vermouth, grapefruit juice, Champagne

SEARCYS' WINTER GIN AND TONIC 12.00

Gin, sloe gin, elderflower liqueur, Campari, tonic water

FESTIVE STAYCATION AFTERNOON TEA

MONDAY-SATURDAY 3PM-5PM, SUNDAY 3PM-4.30PM

Artisan Suffolk smoked salmon, pickled cucumber, horseradish cream

SAVOURIES

Cucumber and cream cheese sandwich / Roast ham and Gruyere cheese toastie / Leek and Yorkshire blue tart / Turkey and cranberry sausage roll

SWEETS

Apple crumble tart / Victoria sandwich / Opéra gâteau / Stollen, brandy cream

Plain and fruit scones, strawberry preserve, Cornish clotted cream

FULL AFTERNOON TEA - 39.00

CHAMPAGNE AFTERNOON TEA - 49.00
GLASS OF VEUVE CLICQUOT, YELLOW LABEL

LIMITLESS AFTERNOON TEA - 79.00
90MIN OF VEUVE CLIQUOT, YELLOW LABEL

PRESTIGE AFTERNOON TEA - 350.00 (2 PERS)
BOTTLE OF TAITTINGER, COMTES DE CHAMPAGNE, BLANC DE BLANCS, BRUT, 2007

BRASSERIE MONDAY-SATURDAY 11.30AM-8PM, WINTER 2020/2021

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rates. 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 special requirements.

All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.