

ST PANCRAS

BY SEARCYS

CHAMPAGNE TRIO 29.00



CHAMPAGNE
TAITTINGER
Reims

BRUT RÉSERVE, NV
PRESTIGE, BRUT, ROSÉ
FOLIES DE LA MARQUETTERIE, BRUT, NV
(served in 75ml each)

MARKET MENU

STARTERS

Wild garlic and potato soup (ve)

Globe artichoke, asparagus, orange salad,
saffron mayonnaise (v)

Crispy Gressingham duck salad, mooli, ginger,
maple and soy dressing

Cornish sardine fritters, warm potato salad, avocado and lime

MAIN COURSES

Tomato and basil risotto, grilled spring vegetables (ve)

Kent pork belly, slow-cooked pig cheek, potato cake, apple,
ginger sauce

Cornish cod, charred gem, British asparagus, samphire

PUDDINGS

Sticky banana pudding, banana ice cream, almond brittle

Classic lemon tart, raspberry, crème fraîche

Chocolate and coffee meringue, vanilla

Artisan British cheeses, home-made apple and grape chutney
(supp 5.00)

2 COURSES - 21.50

3 COURSES - 26.50

WITH A GLASS OF ENGLISH SPARKLING WINE

2 COURSES - 26.00

3 COURSES - 31.00

SMALL PLATES

Potato and rosemary sourdough loaf (v) 4.50

Carrot and celery crudité, spiced avocado (ve) 5.50

Pork and apple sausage roll, piccalilli 6.50

Salt and pepper squid, spicy Marie Rose sauce 7.50

STARTERS

Globe artichoke, asparagus, orange salad (ve) 7.50

Searcys smoked chicken Caesar salad 9.50/16.00

Slow cooked lamb belly, goat's curd,
preserved lemon, Heritage beetroot salad 9.50

Lobster bisque, garlic croutons, rouille 11.00

Octopus carpaccio, salt and pepper squid,
avocado, watermelon 11.50

Searcys smoked salmon, traditional garnish
(served from the trolley) 12.50

Celtic sea prawn cocktail, bloody Mary sauce 14.00

MAIN COURSES

Tomato and basil risotto, spring vegetables (ve) 14.50

Rigatoni, morel, British asparagus,
Berkswell cheese (v) 15.50

Classic burger, dry-cured bacon, aged Cheddar,
triple cooked chips 17.00

Searcys Creedy Carver chicken pie, tarragon 17.50

Cumbrian calf's liver, cured bacon,
Carroll's mashed potatoes, parsley sauce 22.00

Rib of beef on the bone 600g,
peppercorn sauce, triple cooked chips (for two) 69.00

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

Whole lemon sole, Jersey Royal potatoes,
caper and parsley butter 23.00

SIDES

Triple cooked chips / Carroll's mashed potatoes
/ Buttered green beans / Chantenay carrots /
Heritage tomato salad / Mixed green leaves 4.50

CHEESES

Artisan British cheeses,
home-made apple and grape chutney
(four pieces) 12.00

PUDDINGS

Rice pudding, summer fruit jam,
clotted cream (for two) 14.00

Searcys hot chocolate soufflé 8.00

Kent strawberries, milk ice cream 7.00

Tiramisu parfait, Baileys ice cream 7.00

Classic lemon tart, raspberry, crème fraîche 7.00

Sticky banana pudding, banana ice cream,
almond brittle 7.00

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

In line with government regulations, we require that all guests register their details to assist with contact test & tracing.



Scan the QR code above to be taken to a secure online form allowing you to check-in to this venue, your contact details will be deleted after 21 days. If you cannot scan the QR code, please visit <https://registerdetails.com/QHP> on your mobile device to check-in.

BRASSERIE MONDAY-SATURDAY 11.30AM-9PM, SPRING 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.

(v) Vegetarian - (ve) Vegan