

# ST PANCRAS

BY SEARCYS



## MARKET MENU

### STARTERS

Chilled Isle of Wight tomato soup, aged balsamic vinegar, basil (ve)

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

Cornish sardine fritters, purple potato, avocado and lime

### MAIN COURSES

Sweet pea risotto, roasted tofu, mint oil (ve)

Pot-roast Creedy Carver chicken breast, Scottish girolle, sweetcorn and tarragon pancake

Stone bass fillet, smoked haddock, West Country mussels and Puy lentil broth, samphire

### PUDDINGS

Sticky banana pudding, banana ice cream, almond brittle (v)

Classic lemon tart, raspberry, crème fraiche (v)

Chocolate and coffee meringue, vanilla (v)

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

**2 COURSES - 19.50**

**3 COURSES - 25.00**

### WITH A GLASS OF ENGLISH SPARKLING WINE

**2 COURSES - 25.00**

**3 COURSES - 29.00**

## 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

Chilled Isle of Wight tomato soup, aged balsamic vinegar, basil (ve) 7.50

Globe artichoke, broad bean, orange salad, black garlic mayonnaise (v) 8.50

Searcys smoked chicken Caesar salad 9.50/16.00

Confit Herdwick lamb, 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

## SHARING

Artisan British cheeses, home-made apple and grape chutney (four pieces) 12.00/23.00

Charcuterie Cured ham, rosette, saucisson 12.00/23.00

## MAIN COURSES

Sweet pea risotto, roasted tofu, mint oil (ve) 14.50

Chargrilled vegetable tart, sweetcorn purée, halloumi, barbecue sauce (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

45 days house-aged Rhug Estate sirloin 280g, field mushroom, watercress, peppercorn sauce 31.00

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

## PUDDINGS

Cherry delice, pistachio ice cream (v) 7.00

Searcys hot chocolate soufflé (v) 8.00

Peach and English strawberry trifle 7.00

Tiramisu parfait, Baileys ice cream (v) 7.00

Classic lemon tart, raspberry, crème fraiche (v) 7.00

Sticky banana pudding, banana ice cream, almond brittle (v) 7.00

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



Scan with the NHS COVID-19 app. If you can not scan, please ask our staff for a paper form. Your contact details will be deleted after 21 days

BRASSERIE MONDAY-SATURDAY 11.30AM-9PM, SUMMER 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