

ST PANCRAS

BY SEARCYS

SNACKS AND SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.50
Mixed nuts or olives (v)	4.00
Chips, spicy dip (v)	5.00
Heritage carrots and celery crudités, spiced avocado (ve)	5.50
Pork and apple sausage roll, piccalilli	6.50
Mini burgers, bacon, aged Cheddar	14.00
Salt and pepper squid, spicy Marie Rose sauce	7.50

STARTERS

Chilled Isle of Wight tomato soup, aged balsamic vinegar, basil (ve)	7.50
Confit Herdwick lamb, goat's curd, preserved lemon, Heritage beetroot salad	9.50
Searcys smoked chicken Caesar salad	9.50/ 16.00
Searcys smoked salmon, traditional garnish	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
Classic burger, dry-cured bacon, aged Cheddar, triple cooked chips	17.00
Searcys Creedy Carver chicken pie, tarragon	17.50
45 days house-aged Rhug Estate Sirloin 280g, field mushroom, watercress, peppercorn sauce	31.00
Stone bass fillet, smoked haddock, West Country mussels and Puy lentil broth, samphire	18.00
Freedom lager-battered haddock, minted peas, tartar sauce, triple cooked chips	18.50

PUDDINGS

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
Peach and English strawberry trifle	7.00
Home-made ice cream (v) and sorbet (ve) (three scoops)	6.50

BAR FOOD SUMMER 2021

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of the VAT at 20%.
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.