

ST PANCRAS

BY SEARCYS



BOTTOMLESS BRUNCH

STARTERS

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

Wild mushroom, toasted sourdough, truffle oil (ve)
Add a poached hen's egg (v)

Searcys smoked chicken Caesar salad

Cornish sardine fritters, purple potato, avocado and lime

MAIN COURSES

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

Eggs 'Florentine' - Avocado (v)

Eggs Benedict - cured ham

Searcys crispy Gressingham duck and spring onion omelette,
triple cooked chips

Classic burger, dry-cured bacon, aged Cheddar, chips

Searcys smoked salmon, scrambled eggs

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 WITH 90 MINUTES
OF SPARKLING WINE - 45.00**

**2 COURSES WITH 90 MINUTES OF SEARCYS,
SELECTED CUVÉE, BRUT, CHAMPAGNE - 49.00**

STARTERS

Potato and rosemary sourdough loaf (v) 4.50

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

Wild mushroom, toasted sourdough,
truffle oil (ve) 8.50
Add a poached hen's egg (v)

Searcys smoked chicken Caesar salad 9.50/16.00

Celtic sea prawn cocktail, bloody Mary sauce 14.00

MAIN COURSES

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

Eggs 'Florentine' - avocado (v) 12.00

Eggs Benedict - cured ham 14.00

Searcys crispy Gressingham duck
and spring onion omelette, triple cooked chips 16.00

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

Searcys smoked salmon, scrambled eggs 16.50

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

SIDES

Triple cooked chips / Buttered green beans /
Chantenay carrots / Mixed green leaves 4.50

PUDDINGS

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

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

Chocolate and coffee meringue (v) 7.00

Peach and English strawberry trifle 7.00

STAYCATION AFTERNOON TEA

SMALL PLATE

Searcys smoked salmon, traditional garnish.

SAVOURIES

Rarebit

Salt beef and piccalilli
brioche bun

Creedy Carver chicken pie

Celtic sea prawn cocktail
bridge roll

SCONES

Plain and fruits scones, Strawberry preserve,
Cornish clotted cream

SWEETS

Passion fruit eclair

Chocolate and citrus tart

Pistachio and cherry slice

Raspberry macaroon

FULL AFTERNOON TEA - 39.00

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

**BOTTOMLESS CHAMPAGNE AFTERNOON TEA,
VEUVE CLICQUOT, YELLOW LABEL, BRUT, NV
(90 MIN) - 79.00**



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

SUNDAY MENU 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