

ST PANCRAS

BY SEARCYS

STARTERS

Wild garlic and potato soup (ve)

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

Farmhouse terrine, spiced fruit chutney,
toasted sourdough

Cornish sardine fritters,
warm potato salad, avocado and lime

MAIN COURSES

Tomato and basil risotto,
grilled spring vegetables (ve)

Dry aged Lake District sirloin,
Yorkshire pudding, roast potatoes,
Spring vegetables

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

Cornish cod, charred gem,
British asparagus, samphire

PUDDINGS

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

Sticky banana pudding,
banana ice cream, almond brittle

Chocolate and coffee meringue, vanilla

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

3 COURSES – 45.00

WITH A GLASS OF WINE (175ML)

CHENIN BLANC, CELLAR SELECTION,
KLEINE ZALZE,
STELLENBOSH, SOUTH AFRICA 2020

CARIGNAN MERLOT, MONT ROC,
LANGUEDOC, FRANCE 2017

VIN OCCITAN BY SEARCYS ROSÉ,
DOMAINE PREIGNES LE VIEUX,
LANGUEDOC, FRANCE

BRASSERIE FATHER'S DAY MENU 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.