

# ST PANCRAS

BY SEARCYS

## STARTERS

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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

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

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

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

## PUDDINGS

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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)

## SIDES - 4.50 EACH

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

**2 COURSES - 19.50**

**3 COURSES - 25.00**

## WITH A GLASS OF ENGLISH

### SPARKLING WINE:

**2 COURSES - 25.00**

**3 COURSES - 29.00**

## BRASSERIE MARKET 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.