

ST PANCRAS

BY SEARCYS

STARTERS

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

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

Searcys smoked chicken Caesar salad

Cornish sardine fritters, purple potato,
Avocado and lime

MAINS 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,
triple cooked chips

Searcys smoked salmon, scrambled eggs

SIDES

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

Sticky banana pudding, banana ice cream,
almond brittle

Classic lemon tart, raspberry, crème fraîche

Chocolate and coffee meringue, vanilla

CHEESES

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

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**

In line with government regulations, we require
that all guests register their details to assist with
contact test & tracing.



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 SUNDAY 12.00PM-5.00PM 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.