

ST PANCRAS

BY SEARCYS

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 (pb) Add a poached hen's egg (v)	8.50
Searcys smoked chicken Caesar salad	9.50/16.00
Cornish sardine fritters, purple potato, avocado and lime	9.00
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

PUDDINGS

Sticky banana pudding, banana ice cream, almond brittle	7.00
Classic lemon tart, raspberry, crème fraîche	7.00
Chocolate and coffee meringue, vanilla	7.00
Peach and English strawberry trifle	7.00

CHEESES

Artisan British cheeses, home-made apple and grape chutney (four pieces)	12.00
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SIDES

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