

# ST PANCRAS

BY SEARCYS



## MARKET MENU

### STARTERS

Lightly spiced parsnip and apple soup (v)

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

Seared tuna Niçoise salad, spiced avocado, black sesame

### MAIN COURSES

Jerusalem artichoke risotto, roasted almond, black truffle (ve)

Slow cooked Lake District beef cheek, button mushroom, onion, Carroll's mashed potatoes, red wine jus

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

### PUDDINGS

Chocolate torte, mandarin sorbet (ve)

Vanilla crème brûlée, sablé biscuit (v)

Yorkshire rhubarb and ginger cake fool (v)

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

**2 COURSES - 19.50**

**3 COURSES - 25.00**

### WITH A GLASS OF ENGLISH SPARKLING WINE

**2 COURSES - 25.00**

**3 COURSES - 29.00**

## SMALL PLATES

Potato and rosemary sourdough loaf (v) 4.50

Carrot and celery crudité, spiced avocado (ve) 5.50

Pork and apple sausage roll, piccalilli 6.50

Salt and pepper squid, spicy Marie Rose sauce 7.50

## STARTERS

Red quinoa salad, baby spinach, avocado, pink grapefruit, toasted seeds (ve) 9.50

Cheltenham beetroot, goat's curd, endive and watercress, candied walnut, merlot dressing (v) 10.00

Searcys smoked chicken Caesar salad 9.50/16.00

Farmhouse terrine, spiced fruit chutney, toasted brioche 10.50

Colne Valley lamb broth, pearl barley, rosemary 9.00

Octopus carpaccio, salt and pepper squid, avocado 11.50

Searcys smoked salmon, traditional garnish (served from the trolley) 12.50

Celtic sea prawn cocktail, Bloody Mary sauce 14.00

## SHARING

Artisan British cheeses, home-made apple and grape chutney (four pieces) 12.00/23.00

Charcuterie Cured ham, rosette, saucisson 12.00/23.00

## SIDES

Triple cooked chips / Carroll's mashed potatoes / Buttered green beans / Chantenay carrots / Heritage tomato salad / Mixed green leaves 4.50

## MAIN COURSES

Roast butternut squash macaroni, Yorkshire blue, wild mushrooms (v) 14.50

Jerusalem artichoke risotto, roasted almond, black truffle (ve) 15.50

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

Searcys Creedy Carver chicken pie, tarragon 17.50

Cumbrian saddleback pork T-bone, apple sauce 19.50

45 days house-aged Rhug Estate sirloin 280g, field mushroom, watercress, peppercorn sauce 31.00

Rib of beef on the bone 600g, peppercorn sauce, triple cooked chips (for two) 69.00

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

Roasted Cornish monkfish, saffron risotto, mussels, courgette, orange and rosemary jus 23.00

## PUDDINGS

Classic apple tart Tatin, vanilla ice cream (v) (for two) 15.00

Passion fruit cheesecake, coconut sorbet (v) 7.00

Chocolate mousse, salted caramel popcorn (v) 7.00

Tiramisu parfait, Bailey's ice cream (v) 7.00

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

Chocolate torte, mandarin sorbet (ve) 7.00

Home-made ice cream (v) and sorbet (ve) (three scoops) 6.50

BRASSERIE MONDAY-SATURDAY 11.30AM-9.30PM, AUTUMN 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