

ST PANCRAS

BY SEARCYS

STARTERS

- Lightly spiced parsnip and apple soup (v)
- Wild mushroom, toasted sourdough, truffle oil (ve)
Add a poached hen's egg (v)
- Searcys smoked chicken Caesar salad
- Seared tuna Niçoise salad, spiced avocado,
black sesame

MAINS COURSES

- Jerusalem artichoke risotto, roasted almond,
black truffle (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

PUDDINGS

- Sticky banana pudding, banana ice cream,
almond brittle
- Vanilla crème brûlée, sablé biscuit (v)
- Chocolate torte, mandarin sorbet (ve)

BREAD

- Potato and rosemary sourdough loaf (v) 4.50

SIDES

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

CHEESES

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

**2 COURSES WITH 90 MINUTES OF
SPARKLING WINE**
- 45.00

**2 COURSES WITH 90 MINUTES OF SEARCYS,
SELECTED CUVÉE, BRUT, CHAMPAGNE**
- 49.00

ADD A PUDDING FOR A 3 COURSES MEAL
- 7.00

BRASSERIE SUNDAY 12.00PM-5.00PM 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.