

ST PANCRAS

BY SEARCYS

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

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)

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

SIDES - 4.50 EACH

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

BRASSERIE MARKET MENU 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.