

ST PANCRAS

BY SEARCYS

STARTERS

Potato and rosemary sourdough loaf (v)	4.50
Lightly spiced parsnip and apple soup (v)	7.50
Wild mushroom, toasted sourdough, truffle oil (ve) Add a poached hen's egg (v)	8.50
Searcys smoked chicken Caesar salad	9.50/16.00
Seared tuna Niçoise salad, spiced avocado, black sesame	9.00
Celtic sea prawn cocktail, bloody Mary sauce	14.00

MAIN COURSES

Jerusalem artichoke risotto, roasted almond, black truffle (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 (v)	7.00
Chocolate torte, mandarin sorbet (ve)	7.00
Passion fruit cheesecake, coconut sorbet (v)	7.00
Vanilla crème brûlée, sablé biscuit (v)	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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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.