

ST PANCRAS

BY SEARCYS



FESTIVE MENU

STARTERS

Pickled heritage carrot, goat's curd, roast baby beetroot, quinoa salad (v)

Jerusalem artichoke soup, roasted almond, truffle oil (v)

Game terrine, spiced fruit chutney, toasted sourdough

Portland crab raviolo, citrus fruit, basil dressing

MAIN COURSES

Butternut squash macaroni, Yorkshire blue, wild mushroom (v)

Roast turkey, cranberry stuffing, bacon, buttered sprout tops, roasted root vegetables

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

Cornish cod fillet, salt cod fritters, chorizo, Romanesco cauliflower

PUDDINGS

Christmas pudding, brandy custard (v)

Chocolate and muscovado tart, cherry and yogurt ice cream

Pineapple parfait, caramelised pineapple, honey crèmeux, ginger cake

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

3 COURSES - 37.00

WITH A GLASS OF ENGLISH SPARKLING WINE - 41.00

WITH A GLASS OF SEARCYS SELECTED CUVEE, CHAMPAGNE - 47.00

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

Jerusalem artichoke soup, roasted almond, truffle oil (v) 7.50

Pickled heritage carrot, goat's curd, roast baby beetroot, quinoa salad (v) 9.50
Vegan option available

Searcys smoked chicken Caesar salad 9.50/16.00

Game terrine, spiced fruit chutney, toasted sourdough 10.50

Portland crab raviolo, citrus fruit, basil dressing 12.00

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 sprout tops / Honey-roast carrot and parsnip / Mixed leaves salad 4.50

MAIN COURSES

Butternut squash risotto, wild mushroom, vegan cheese (ve) 14.50

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

Searcys Creedy Carver chicken pie, tarragon 19.00

Roast turkey, cranberry stuffing, bacon, buttered sprout tops, roasted root vegetables 21.00

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

Cornish cod fillet, salt cod fritters, chorizo, Romanesco cauliflower 23.50

PUDDINGS

Passion fruit cheesecake, coconut sorbet (v) 7.00

Christmas pudding, brandy custard (v) 7.00

Pineapple parfait, caramelised pineapple, honey crèmeux, ginger cake 7.00

Vanilla crème brûlée, sablé biscuit (v) 7.00

Chocolate and muscovado tart, cherry and yogurt ice cream (v) 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