

ST PANCRAS

BY SEARCYS

STARTERS

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

Wild mushroom, poached hen's egg,
toasted sourdough (v)
Vegan option available

Searcys smoked chicken Caesar salad

Celtic sea prawn cocktail, bloody Mary sauce

MAINS COURSES

Butternut squash risotto, wild mushroom,
vegan cheese (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

Eggs Royal – smoked salmon

PUDDINGS

Christmas pudding, brandy custard

Chocolate and muscovado tart,
cherry and yogurt ice cream

Pineapple parfait, caramelised pineapple,
honey crèmeux, ginger cake

Vanilla crème brûlée, sablé biscuit (v)

BREAD

Potato and rosemary sourdough loaf (v) 4.50

SIDES

Triple cooked chips / Buttered sprout
tops / Honey roast carrot & parsnip /
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.