

ST PANCRAS

BY SEARCYS



MARKET MENU

STARTERS

Carrot and ginger soup (v)

Game terrine, spiced fruit chutney, toasted brioche

Shellfish ravioli, courgette, tomato and bisque

MAIN COURSES

Butternut squash risotto, wild mushroom (v)

Creedy Carver chicken breast, pressed potato, roasted vegetable, Madeira sauce

Stonebass fillet, Portland crab, pink fur potato, spring onions, salsa verde

PUDDINGS

Coconut chia pudding, mango compote (ve)

Apple and cinnamon crumble, vanilla custard (v)

Chocolate brownie, cherry yogurt ice cream (v)

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

2 COURSES - 19.50

3 COURSES - 25.00

**WITH A GLASS OF WILD IDOL ROSÉ,
NON-ALCOHOLIC SPARKLING WINE
OR**

A GLASS OF ENGLISH SPARKLING WINE:

2 COURSES - 25.00

3 COURSES - 29.00

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

Carrot and ginger soup (v) 7.50

Red quinoa salad, avocado, citrus fruit, pomegranate dressing (ve) 9.50

Searcys smoked chicken Caesar salad 9.50/16.00

Game terrine, spiced fruit chutney, toasted brioche 10.50

Venison tartare, bone marrow fritters, pickled mushrooms 13.00

Octopus carpaccio, salt and pepper squid, avocado 11.50

Searcys smoked salmon, traditional garnish (served from the trolley) 12.50

Celtic sea prawn cocktail, Bloody Mary sauce 14.00

Hand-dive seared scallops, slow cooked beef cheek, cauliflower puree 15.50

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 / Buttered pink fur potatoes / Winter mixed greens / Honey roast carrot and parsnip/ Mixed leaves salad 4.50

MAIN COURSES

Butternut squash risotto, wild mushroom (v) 14.50

Chickpea, peanut and avocado burger, Triple cooked chips (ve) 15.50

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

Searcys Creedy Carver chicken pie, tarragon 19.00

Cumbrian saddleback pork T-bone, apple sauce 19.50

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

Rhubarb cheesecake, milk ice cream (v) 7.00

Sticky banana pudding, almond brittle, banana ice cream 7.00

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

Chocolate and blood orange trifle 7.00

Coffee custard tart, sesame tuile, chocolate sorbet 7.00

Apple and cinnamon crumble, vanilla custard 7.00

Home-made ice cream (v) and sorbet (ve) (three scoops) 6.50

BRASSERIE MONDAY-SATURDAY 11.30AM-9.30PM, WINTER 2022

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