

# ST PANCRAS

BY SEARCYS

## STARTERS

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Carrot and ginger soup (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

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Butternut squash risotto, wild mushroom (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

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Rhubarb cheesecake, milk ice cream (v)

Sticky banana pudding, almond brittle,  
banana ice cream

Chocolate and blood orange trifle

Apple and cinnamon crumble, vanilla custard

## BREAD

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Potato and rosemary sourdough loaf (v) 4.50

## SIDES

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Triple cooked chips / Winter mix greens /  
Honey roast carrot & parsnip /  
Mixed green leaves 4.50

## CHEESES

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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 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.