

ST PANCRAS

BY SEARCYS

STARTERS

Carrot and ginger soup (v)

Game terrine, spiced fruit chutney,
toasted brioche

Shellfish crab ravioli, courgette,
tomato, bisque

MAIN COURSES

Butternut squash risotto,
wild mushroom (ve)

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

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

SIDES 4.50

Winter greens / Honey-roast carrots
and parsnips / Triple cooked chips /
Buttered pink fur potatoes

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
ROSE NON-ALCOHOLIC
ENGLISH SPARKLING WINE:
OR**

**WITH A GLASS OF ENGLISH
SPARKLING WINE:**

2 COURSES - 25.00

3 COURSES - 29.00

BRASSERIE MARKET MENU 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.