

# ST PANCRAS

BY SEARCYS

## STARTERS

Potato and rosemary sourdough loaf (v)	4.50
Carrot and ginger soup (v)	7.50
Wild mushroom, poached hen's egg, toasted sourdough (v) <i>Vegan option available</i>	9.50
Searcys smoked chicken Caesar salad	9.50/16.00
Game terrine, spiced fruit chutney, toasted brioche	10.50
Celtic sea prawn cocktail, bloody Mary sauce	14.00

## MAIN COURSES

Butternut squash risotto, wild mushroom (ve)	15.50
Eggs 'Florentine' - avocado (v)	12.00
Eggs Benedict - cured ham	14.00
Searcys crispy Gressingham duck and spring onion omelette, triple cooked chips	16.00
Classic burger, dry-cured bacon, aged Cheddar, triple cooked chips	17.00
Searcys smoked salmon, scrambled eggs	13.00
Eggs Royal – smoked salmon	14.00
Freedom lager-battered haddock, minted peas, tartar sauce, triple cooked chips	18.50

## PUDDINGS

Sticky banana pudding, almond brittle, banana ice cream (v)	7.00
Chocolate and blood orange trifle (v)	7.00
Coconut chia pudding, mango compote (ve)	7.00
Apple and cinnamon crumble, vanilla custard (v)	7.00

## CHEESES

Artisan British cheeses, home-made apple and grape chutney (four pieces)	12.00
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## SIDES

Triple cooked chips / Winter mix greens / Honey roast carrots and parsnips / Mixed green leaves	4.50
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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.