

# ST PANCRAS

BY SEARCYS

## STARTERS

---

---

Globe artichoke, British asparagus,  
blood orange salad,  
saffron mayonnaise (ve)

Ham hock, chicken and black pudding  
terrine, piccalilli, walnut bread

Lightly spiced fish soup,  
vegetable spaghetti, coriander

## MAIN COURSES

---

---

Sweet pea and broad bean risotto,  
confit tomato, mint oil (v)

Cumbrian veal, morel, rigatoni,  
Madeira and tarragon sauce

Sea bream fillet, baby vegetables,  
samphire, tomato and basil essence

## SIDES 4.50

---

---

Triple cooked chips / Spring mixed  
greens / Carroll's Heritage mashed  
potatoes / Chantenay carrot / Mixed  
leaves salad

## PUDDINGS

---

---

Chocolate brownie, chocolate sauce,  
raspberry sorbet (v)

Vanilla crème brûlée, lemon biscuit (v)

Strawberry Pavlova,  
strawberry sorbet (v)

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

**2 COURSES - 22.00**

**3 COURSES - 27.50**

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

**2 COURSES - 27.50**

**3 COURSES - 33.00**

**BRASSERIE MARKET MENU 2022 - MONDAY TO FRIDAY 12PM TO 7PM**

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.

Adults need around 2000 kcal a day. (v) Vegetarian - (ve) Vegan