

ST PANCRAS

BY SEARCYS

STARTERS

Chilled Isle of Wight tomato consommé,
heritage tomato, basil (ve)

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

MAIN COURSES

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

Classic Shetland mussels mariniere,
artisan baguette

PUDDINGS

Sticky banana pudding, almond
brittle, banana ice cream (v)

Lemon tart, raspberry, crème fraiche (v)

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

SIDES - 5.00

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

2 COURSES - 22.00

3 COURSES - 27.50

WITH A GLASS OF SEARCYS
ENGLISH SPARKLING WINE:

2 COURSES - 27.50

3 COURSES - 33.00

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