

ST PANCRAS

BY SEARCYS

Mother's Day

STARTERS

British asparagus and tarragon soup (v)

Quinoa salad, pickled heritage carrot, hazelnut (ve)

French farmhouse terrine, fruit chutney, walnut bread

Niçoise salad, tuna roll, spiced avocado, black sesame

MAIN COURSES

Wild mushroom gnocchi, truffle sauce (ve)

Roast Herdwick lamb leg, Yorkshire pudding,
duck fat potatoes, seasonal vegetables, mint sauce

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

Lemon sole, new potatoes, brown shrimp,
parsley and caper butter

PUDDINGS

Lemon tart, raspberry, crème fraîche (v)

Rhubarb and ginger cheesecake, rhubarb sorbet (v)

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

Chocolate torte, cherry sorbet (ve)

3 COURSE SUNDAY LUNCH - 55.00

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Glass of Searcys Selected Cuvée, Rosé,
Champagne, Brut, NV (125ml)

BRASSERIE MOTHER'S DAY MENU 19.03.2023

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 2,000 kcal a day. (v) Vegetarian - (ve) Vegan