

# SEARCYS

AT ST PANCRAS

## STARTERS AND SALADS

Roasted celeriac soup ~ 9.00 Whipped horseradish cream, pickled apple, croutons (v)

Beetroot and kale salad ~ 14.50 Goat's curd, horseradish, kasha (v)

Searcys Caesar salad S ~ 12.00 / 19.00 Smoked chicken, anchovy, croutons House game terrine ~ 14.50 Duck, pork, pistachio, brandied cherries

Searcys Atlantic prawn cocktail © ~ 14.50 Marie-Rose dressing, avocado, lemon

## MAIN COURSES

Jerusalem artichoke risotto ~ 18.00 Carnaroli rice, artichoke, parmesan (v)

Searcys battered haddock © ~ 21.50 Minted peas, tartare sauce, triple-cooked chips Searcys beef burger © ~ 21.50 Bacon, mature cheddar, triple-cooked chips

Grilled seabream ~ 27.00 Sprouting broccoli, Vadouvan spiced sauce, salmon roe

## SIDES

Green leaf salad (ve) ~ 6.00

Buttered mixed greens (v) ~ 6.00

Mashed potatoes (v) ~ 6.00

Triple-cooked chips (ve) ~ 6.00

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# **DESSERTS**

Black forest roulade ~ 9.00 Brandied cherries, chocolate sorbet (v)

Classic crème brulée (v) ~ 8.50

Searcys Christmas pudding ~ 9.00 Brandy sauce

# SHARING PLATTERS

Charcuterie board ~ 30.00 Pickled vegetables, toasted sourdough

Artisan British cheese board ~ 28.00 Quince jelly, toasted sourdough

### **OYSTERS**

Colchester rock oysters
Traditional mignonette

3 for 12.00 / 6 for 24.00 / 12 for 42.00

#### Sunday menu 12pm-4pm

(v) Vegetarian (ve) Vegan (S) Searcys signature dishes inspired by over 175 years of our heritage

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. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.