

CHAMPAGNE



AND
OYSTER
HOUR

19.50 (Usually 39.00)

Enjoy 6 Colchester rock oysters and
a glass of Searcys Selected Cuvée
Brut Champagne

This offer is available Monday to Saturday
between 3pm and 5pm

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.00/6.00
Vegetable crudites Avocado labneh (v)	8.00
Truffle arancini Aged parmesan (v)	8.00
Korean popcorn chicken	9.00
Salt and pepper squid Lemon aioli	13.50
Classic sausage roll English mustard	12.00

FESTIVE SET MENU

3 courses 49.00

With a glass of English Sparkling Wine

Brasserie Monday – Saturday 12pm – 9pm

SEARCYS

BRASSERIE

AT ST PANCRAS

STARTERS AND SALADS

Roasted celeriac soup Whipped horseradish cream, pickled apple, croutons (v)	9.00	House game terrine Duck, pork, pistachio, brandied cherries	14.50	Endive and Devon blue salad Pear, walnut (v)	15.00
Searcys gin-cured salmon gravadlax (S)	16.00	Beetroot and kale salad Goat's curd, horseradish, kasha (v)	14.50	Searcys Caesar salad (S)	12.00/19.00
				Smoked chicken, anchovy, croutons	

MAIN COURSES

Jerusalem artichoke risotto Carnaroli rice, artichoke, parmesan (v)	18.00	Grilled seabream Sprouting broccoli, Vadouvan spiced sauce, salmon roe	27.00	48 DAY DRY-AGED LAKE DISTRICT BEEF Choice of peppercorn or bearnaise sauce	
Cauliflower steak Curry coconut yogurt, almonds, raisins (ve)	18.00	Searcys fish pie (S) Herb brioche crumb, buttery mash, house salad	23.00		
Searcys battered haddock (S)	21.50	Classic festive turkey Turkey ballotine, served with traditional trimmings and gravy	26.00		
Shetland mussels mariniere Grilled baguette	20.00	Slow-cooked pork belly Remoulade, crackling, apple sauce, pork jus	23.00	160g Bavette steak	28.00
				240g Sirloin	38.00

BURGERS AND SANDWICHES

Chickpea and peanut burger Avocado salsa, triple-cooked chips (ve)	19.50	Searcys beef burger (S) Bacon, mature cheddar, triple-cooked chips	21.50	Croque Monsieur	18.00
				Croque Madame Fried hen's egg	19.00

(v) Vegetarian (ve) Vegan

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.

SEAFOOD

Colchester rock oysters Traditional mignonette	
3 for 12.00 / 6 for 24.00 / 12 for 42.00	
Searcys Atlantic prawn cocktail (S) Marie-Rose dressing, avocado, lemon	14.50
Yellowfin tuna crudo Confit tomato, pine nuts	15.50
Caviar Exmoor Cornish Caviar (30 grams), blinis, crème fraiche, boiled egg, lemon, capers, shallots	75.00

SIDES

Green leaf salad (ve)	6.00
Buttered mixed greens (v)	6.00
Mashed potatoes (v)	6.00
Triple-cooked chips (ve)	6.00
Duck fat roast potatoes	6.00

(S) SEARCYS SIGNATURES

Searcys was founded in 1847 and has been at the heart of British Hospitality for over 175 years. Located in some of the most magnificent locations across the UK, our history remains a constant source of inspiration today. Our wonderful chefs have crafted Searcys Signature Dishes, using the best of seasonal ingredients, that marry our illustrious heritage and traditions.