SEARCYS

AT ST PANCRAS

STARTERS AND SALADS

Roasted celeriac soup Whipped horseradish cream, pickled apple, croutons (v)	9.00	Fish cake Red cabbage coleslaw, mango, carrot, coriande	15.00 r
Devilled eggs Watercress, radish, smoked paprika	10.00	House game terrine Pork, guineafowl, confit roscoff onion, dried prunes	15.00
Spinach and mandarin salad Rocket, pine nuts, maple and poppy seed dressing	14.50 (ve)	Searcys gin-cured salmon gravadlax (§) Fennel pollen cream, dill cucumber	16.00
Winter squash salad Butternut squash, Brussels sprouts, pear, walnut, goat's cheese, honey croutons	14.50	Searcys Caesar salad (§) 12.0 Smoked chicken, anchovy, croutons	00/19.00

MAIN COURSES						
Pumpkin and sage ravioli Roasted squash, chestnut (ve)	18.00	Braised corn-fed chicken Mashed potato, mushroom, white wine tarragon s	26.00 sauce			
Searcys battered haddock (§) Minted peas, tartare sauce, triple-cooked chips	21.50	Seared Cornish cod White bean stew, hazelnut gremolata	27.00			
Shetland mussels mariniere Grilled baguette	20.00	48 DAY DRY-AGED LAKE DISTRICT BEEF Choice of peppercorn or bearnaise sauce				
Searcys fish pie (S) Herb brioche crumb, buttery mash, house salad	23.00	Sirloin 250g Ribeye 250g	38.00 42.00			
Slow-cooked pork belly Grilled hispi cabbage, apple ketchup	23.00	Côte de boeuf 1kg for two Café de Paris butter, served with a choice of two	98.00			

BURGERS AND SANDWICHES

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

GIFTS AND EXPERIENCES

Treat your loved ones to an indulgent experience with a day out at Searcys St Pancras. Choose from bubbles at Europe's longest champagne bar, or dinner for two in the brasserie! Shop now at searcys.co.uk/gifts



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NIBBLES

Nocellara green olives (ve) 4.50

Rosemary nut mix (ve) 4.50

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.00/6.00
Vegetable crudités Avocado and yoghurt dip (v)	8.00
Taramasalata Seeded crackers	8.00
Korean popcorn chicken	9.00
Classic sausage roll English mustard	12.00
Salt and pepper squid Lemon aioli	13.50
Mini burgers Bacon, aged Cheddar	14.50
BBQ pulled pork sliders Red cabbage slaw	17.00

TO SHARE

Charcuterie board 26.00
Pickled vegetables, toasted sourdough

Artisan British cheese

Quince jelly, seeded crackers (v)

3 for 15.00 / 5 for 25.00

ALPINE SKI MENU

3 courses 42.00
with a glass of Searcys English
Sparkling Wine

Brasserie Monday to Saturday 12pm - 9pm

SEAFOOD

Searcys Atlantic prawn cocktail (§) 16.00 Marie-Rose dressing, avocado, lemon

Caviar 75.00 Exmoor Cornish Caviar (30 grams), blinis, crème fraîche, boiled egg,

lemon, capers, shallots

SIDES

Green leaf salad (ve)	6.00
Buttered mixed greens (v)	6.00
Mashed potatoes (v)	6.00
Triple-cooked chips (ve)	6.00
Spiced honey-roasted carrots (v)	6.00



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.

(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.