

SEARCYS
AT ST PANCRAS



@SEARCYSTPANCAS

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VALENTINE'S DAY

Three courses 48.00 per guest

STARTERS

Avruga Caviar

Soft-boiled egg, toasted brioche

House-made terrine

Pork, duck foie gras, pistachio

Prawn ceviche

Avocado, pickled strawberries



MAIN COURSES

Black truffle ravioli

Mushroom and
parmesan

Scottish king scallop

New potatoes, lemon
Champagne beurre blanc

Grilled lamb chop

Creamy polenta, confit
tomato, rosemary jus



DESSERT

Valentine's chocolate delicé
Gianduja chocolate and hazelnut mousse,
raspberries, Champagne sorbet



CHAMPAGNE

Searcys Selected Cuvée Rosé
Champagne 125ml ~ 16.00

Laurent-Perrier Rosé 125ml ~ 24.00

COCKTAILS

Love on the rocks ~ 15.00
Campari, Cognac, apricot liqueur

Cupid's Kiss ~ 15.00
Aperol, vanilla syrup, lemon juice

(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.