# SEARCYS

## BRASSERIE

# AT ST PANCRAS

### STARTERS

14.50

Burrata di Bufala

Cherry tomato, focaccia, pomegranate molasses, basil (v)

	31/M12M3		
Searcys gin-cured salmon gravadlax © Dill cucumber, fennel pollen cream	18	Heritage tomato salad Feta, watermelon and ginger dressing (ve)	
Searcys Caesar salad (S) Roasted chicken, anchovies, croutons	13.50/20	Chilled pea soup Cucumber and mint (ve)	

Beetroot and heritage carrots

Pine nuts, rocket pesto (ve)

# MAKE IT LIMITLESS Unlimited English Sparkling Wine 60 or non-alcoholic Sparkling Wine 90 minutes of unlimited pour Unlimited Champagne 70 90 minutes of unlimited pour

16

9.50

18

# SMALL PLATES

Black pepper and pecorino picos (v)

**NIBBLES** 

4.75

4.75

4.75

Nocellara olives (ve)

Rosemary nut mix (ve)

Potato and rosemary sourdough loaf (v)	4/6.50
Lime and honey chicken wings	10
Curried yoghurt dip Smoked aubergine croquette Sundried tomato and feta (v)	9
Peas and mint arancini	9



# 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.

### DESSERTS

Strawberry Eton mess coupe (v)	8.50
Matcha and raspberry tart White chocolate cream	9
Tonka bean pannacotta Toasted coconut and fresh pineapple	9
Frozen black forest parfait (v)	8.50
Selection of ice cream and sorbet Two scoops (v)	7
Artisan British cheeses Quince jelly, seeded crackers (v)	15

### Eggs Florentine Shakshuka 14.50 Spinach (v) Poached eggs, chickpeas, red pepper sauce, spinach, coriander, feta (v) Eggs Benedict 14 Buttermilk pancakes Cured ham 11 Maple syrup butter and streaky bacon Eggs Royale 14 Chapel & Swan smoked salmon Full English breakfast 16.50 Blythburgh streaky bacon, Cumberland Avocado toast 13 sausage, Lake District black pudding, Avocado, lemon, sourdough (v) tomato, mushroom, baked beans, eggs

BRUNCH

### MAIN COURSES Searcys battered haddock (§) 22 Minted peas, tartare sauce, triple-cooked chips Searcys fish pie (§) 24 SUNDAY ROAST Herb brioche crumb, buttery mash All roasts are served with Vegan burger 22 Green seasonal vegetables, roasted potatoes, Triple-cooked chips (ve) braised carrots, Yorkshire pudding, gravy Searcys beef burger S 23 Lake District roast-beef 32 Bacon, mature cheddar, triple-cooked chips Paddock Farm pork 28 Scottish salmon 26 Cauliflower steak (ve) 21 Grilled broccoli, courgette velouté, dill 18/19 Croque Monsieur/ Madame

## SIDES

(Vegan and vegetarian options available upon request)

Roasted carrots	6	Roasted potatoes	6
Triple-cooked chips	6	Mixed greens	6

# COCKTAILS Bloody Mary 14 Vodka, Searcys Bloody Mary mix Mimosa 16 Champagne, orange juice St Pancras by Searcys 19 Vodka, peach, Grand Marnier, champagne, gold Coco M 15 Mezcal, lime juice, coconut, agave, orange Tiki Punch 14 Spiced rum, Malibu, apricot, pinreapple, grenadine, orange Pornstar Martini 14 Vodka, Passoa, passion fruit puree, lime, vanilla, prosecco Espresso Martini 14 Vodka, Kahlua, sugar, espresso

### (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.