

ST PANCRAS

BAR & BRASSERIE

TO SHARE

Mixed platter	32
Charcuterie, cheese, hummus and crudités	
Charcuterie board	24
Selection of the finest English and Spanish cured meat, cornichons	
Artisan cheese board	18
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers	

Crudités and hummus (ve)	8
Tempura prawns	12.5
Gochujang mayonnaise	
Popcorn Korean chicken	12

NIBBLES

Sea salt crisps (ve)	5
Vegetable crisps (ve)	5
Marinated olives (ve)	4.75
Rose harissa nuts (ve)	4.75

STARTERS

French onion soup	11.5
Gruyère cheese and croutons	
Prawn cocktail	15.5
Marie rose sauce	
Chapel & Swan smoked salmon	18
Horseradish cream, capers, rye bread	

Goat's cheese and beetroot tart	16
Onion chutney, green leaf salad (v)	
Pate en croûte	15.5
Pork, guinea fowl, dry figs	
Devilled eggs	9
Smoked paprika, watercress (v)	

BREAD

Breadbasket	6.5
Wildfarmerd sourdough, salted butter	

SALADS AND SANDWICHES

Chicken caesar salad	19.5
Anchovies, Parmesan, croutons	
Warm goat's cheese salad	14
Green leaves, croutons, honey vinaigrette (v)	

Croque monsieur or madame	18/19
Fried egg and green leaf salad	
Classic hot dog	16.5
Pickled onion, yellow mustard, ketchup, celery salt, crispy onion	

CAVIAR

Sturia caviar	15g for 38
French caviar from	30g for 75
Aquitaine, warm blini and creme fraiche	

MAIN COURSES

Cauliflower steak	20
Coconut yoghurt and pickled vegetable (ve)	
Truffle macaroni and cheese	18
Westcomb cheddar (v)	
Gorgonzola and pear tortellini	21
Roasted pumpkin and sage butter	
Suffolk chicken and leek pie	26
Mashed potato, tarragon chicken jus	
Pork chop 300g	27
Braised spiced red cabbage, apple sauce	
Sausage and mash	19
onion gravy	

Cheeseburger	23
Sesame brioche bun, lettuce, tomato, gherkin, chips	
Add BBQ pulled pork	2.50
Fish and chips	24
Beer-battered haddock, crushed peas, tartare sauce, chips	
Moules mariniere	24
Shetland mussels, cream, grilled baguette	
Teriyaki salmon	26
Steamed broccolini and crunchy garlic, chilli oil	
Sirloin steak 250g	35
Bearnaise or peppercorn sauce	

SIDES

Green leaf salad (ve)	5
Green beans (v)	7
Chips (ve)	6
Truffle and parmesan chips (v)	7.5

Mashed potato (v)	6
Add truffle	1.50
Braised spiced red cabbage (v)	6

SET MENU

Three courses £29 per guest

STARTERS

Cauliflower soup
Black truffle cream (ve)

Devilled eggs
Smoked paprika, watercress (v)

Goat's cheese and beetroot tart
Onion chutney, green leaf salad (v)

MAINS

Pumpkin ravioli
Ricotta and sage (v)

Fish cakes
Green leaf salad, tartare sauce

Sausage and mash
Onion gravy

DESSERTS

Crème brûlée (v)

Profiteroles
Vanilla ice cream and chocolate sauce

Cheese plate
Selection of three seasonal cheeses with onion chutney, marinated figs and crackers
(£5 supplement)

BOOK YOUR EVENT

Make your next event memorable, enjoy our unique venue all to yourself. The Bar and Brasserie can be transformed into a stunning events venue for any soirée for up to 400 guests. Available for private dining (up to 50 guests), exclusive hire and semi-exclusive hire.

Discover more at stpancrasbysearcys.co.uk



(v) Vegetarian (ve) Vegan

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