

ST PANCRAS

BAR & BRASSERIE

SNACKS AND NIBBLES

Breadbasket 6.5 Wildfarmed sourdough, salted butter	Tempura prawns..... 14 Gochujang and sesame mayonnaise	Avruga caviar rostitis 9 Salt and vinegar, sourcream, chives
“Martini” olives 8.5 Sheep’s milk labneh, gin, lemon	Mixed platter 34 Cured meats, cheeses, hummus and crudités, baguette	Sea salt crisps (ve) 5
Buffalo cauliflower (v) 10 Blue cheese dressing, sesame mayonnaise	Charcuterie board 24 House pickles, grilled sourdough	Vegetable crisps (ve) 5
Popcorn Korean chicken 12 Coriander, lime	Artisan cheese board 20 Quince, crackers	Rice crispies (ve) 5
		Marinated olives (ve) 4.75
		Rose harissa nuts (ve) 4.75

STARTERS

Spiced heritage carrot soup 10 Herb oil (ve)	Shetland mussels..... 19 Tomato, garlic, nduja spice, grilled baguette
Goat cheese..... 15 Beetroot, apple, watercress (v)	Chapel & Swan smoked salmon 19 Horseradish cream, capers, rye bread
Courgette carpaccio 14 Ricotta, peas, mint (v)	Prawn cocktail 15.5 Marie rose sauce
Devilled eggs 9 Pickled mustard seeds, crispy leek (v)	

SANDWICHES

Salt beef sandwich..... 18 Pickled cucumber, rocket, mustard mayonnaise	Toasted ciabatta..... 15 Mozzarella, roasted pepper, pesto
Classic hot dog 16.5 Pickled chilli, mustard, crispy onion, celery salt, gochujang mayonnaise	Cheeseburger..... 26 Sesame brioche bun, lettuce, tomato, gherkin, chips

MAIN COURSES

Miso-glazed aubergine..... 21 Apricot harissa couscous, coconut yoghurt dressing (ve)	ChalkStream pan-fried trout..... 28 Cauliflower purée, fennel salad
Spinach and ricotta stuffed gnocchi. . 19 Cherry tomatoes, basil (v)	Ox liver 24 Pancetta, mash potato, caramelised onion and mushroom gravy
Suffolk chicken supreme..... 27 Fondant potato, spinach purée, tarragon and onion jus	Sirloin steak 250g 35 Bearnaise or peppercorn sauce
Crispy chicken caesar salad..... 19.5 Gem lettuce, Parmesan, focaccia croutons	Steak frites 24 Rump steak 120g, chips, peppercorn sauce
Beer-battered haddock 26 Crushed peas, tartare sauce, chips	

SIDES

Green leaf salad (ve) 5	Green beans (v) 6
Chips (ve) 6	Mac and cheese (v)..... 7
Truffle and parmesan chips (v) 7.5	Peas and bacon 6

CAVIAR

French caviar from Aquitaine served with warm blini, chives and crème fraiche

Sturia caviar 15g for 40
30g for 75

SET MENU

Three courses £29 per guest

STARTERS

Spiced heritage carrot soup
Herb oil (ve)

Devilled eggs
Pickled mustard seeds, crispy leek (v)

Chicken and pork terrine
Wholegrain mustard, cornichons

MAINS

Rigatoni
Tomato and basil sauce(v)

Fish cakes
Green leaf salad, tartare sauce

Sausage and mash
Onion gravy

DESSERTS

Eton Mess
Chantilly cream, meringue, mixed berries (v)

Profiteroles
Vanilla ice cream and chocolate sauce (v)

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

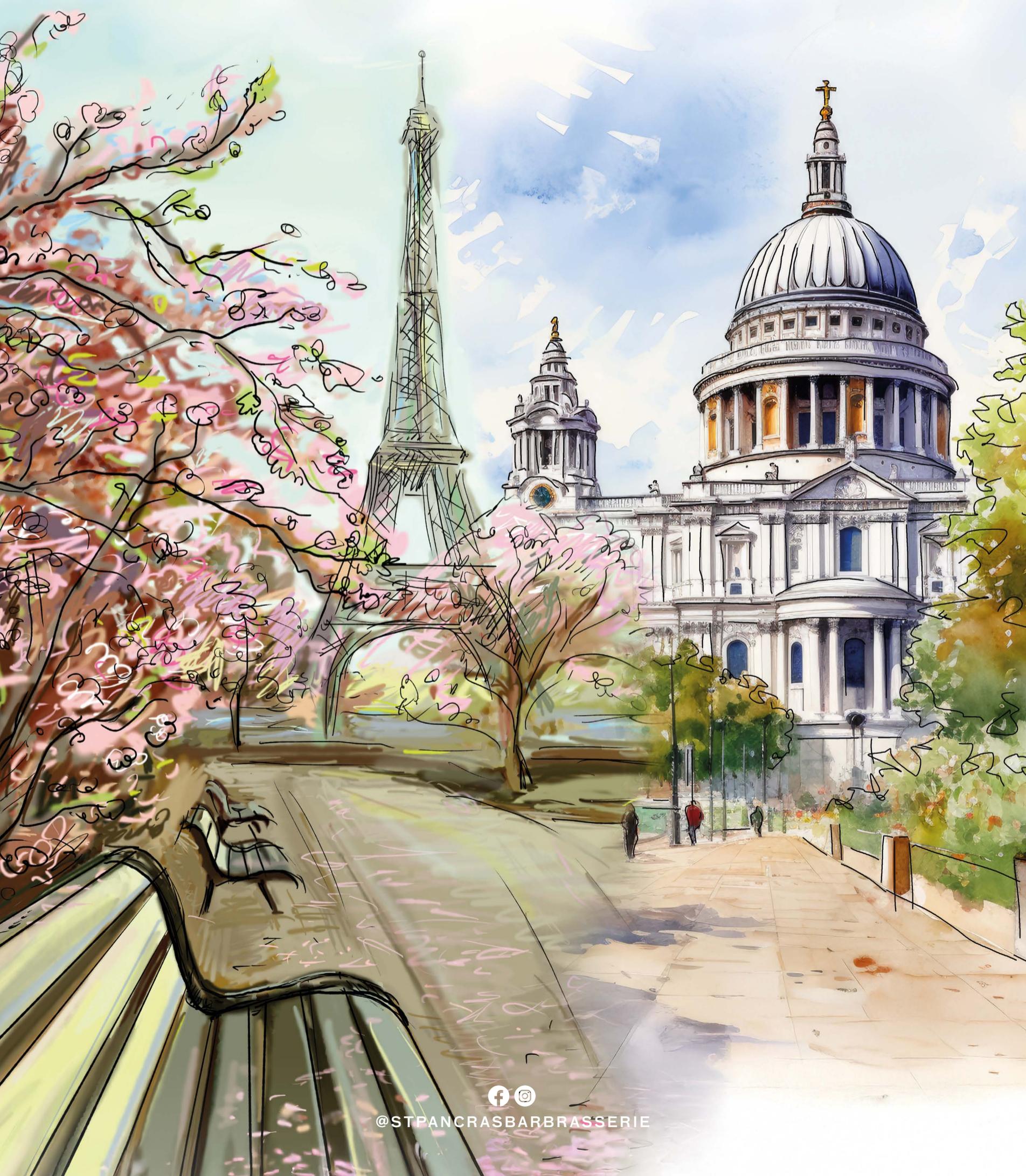


(v) Vegetarian (ve) Vegan

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. We are a cashless venue.

ST PANCRAS

BAR & BRASSERIE



@STPANCRASBARBRASSERIE