

ST PANCRAS

BAR & BRASSERIE

SNACKS AND NIBBLES

Breadbasket (550 kcal) 6.5 Wildfarmed sourdough, ciabatta, salted butter (v)	Artisan cheese board (650 kcal) 20 Onion jam, crackers (v)	Avruga caviar rostitis (169kcal) 9 Salt and vinegar, sourcream, chives
“Martini” olives (345 kcal) 8.5 Whipped labneh, gin, lemon, crackers (v)	Charcuterie board (661 kcal) 24 Cornichons, grilled sourdough	Chips & dips (597 kcal) 8.5 Gochujang mayonnaise, curry sauce (v)
Buffalo cauliflower tempura (458 kcal). 10 Blue cheese dressing, celery (v)	Mixed platter (1250 kcal) 32 Cured meats, cheeses, hummus and crudités, baguette	Sausage roll bites (411 kcal) 8.5 Wholegrain mustard
Popcorn Korean chicken (561 kcal) . . 12 Coriander	Tempura prawns (381 kcal) 14 Harissa mayonnaise	Olives (ve) (115 kcal) 4.75

STARTERS

Spiced heritage carrot soup (250 kcal) . . 10 Herb oil (ve)	Shetland mussels (748 kcal) 19 Moules Marinière grilled baguette
Goat's cheese (564 kcal) 15 Beetroot, apple, watercress (v)	Chapel & Swan smoked salmon (362 kcal) . . 19 Horseradish cream, capers, rye bread
Courgette carpaccio (345 kcal) 14 Ricotta, peas, mint (v)	Prawns cocktail (303 kcal) 15.5 Marie rose sauce
Deville eggs (385 kcal) 9 Pickled mustard seeds, crispy leek (v)	

SANDWICHES

Salt beef sandwich (623 kcal) 18 Pickled cucumber, rocket, mustard mayonnaise	Cheeseburger (1018 kcal) 26 Sesame brioche bun, lettuce, tomato, gherkin, chips
Classic hot dog (611 kcal) 16.5 Pickled chilli, mustard, crispy onion, celery salt, gochujang mayonnaise	Toasted ciabatta (600 kcal) 15 Mozzarella, roasted pepper, pesto

MAIN COURSES

Miso-glazed aubergine (728 kcal) 21 Harissa and apricot giant couscous, coconut yoghurt dressing (ve)	ChalkStream trout (1012 kcal) 28.5 Broad bean and pea fricassée, mussel and herb beurre blanc
Spinach and ricotta stuffed gnocchi (304 kcal) 19 Cherry tomatoes, basil (v)	Ox liver (723 kcal) 24 Pancetta, mashed potato, caramelised onion and mushroom gravy
Suffolk chicken supreme (529 kcal) 27 Fondant potato, spinach purée, tarragon and onion jus	Beer-battered haddock (1062 kcal) 26 Crushed peas, tartare sauce, chips
Pan seared seabream (390 kcal) 27 Fennel, orange and chilli salad, pickled shallots	Panko-Crusted Pork Cutlet (1428 kcal) . 29 Curry jus, celeriac slaw
Crispy chicken Caesar salad (704 kcal) 19.5 Gem lettuce, Parmesan, anchovies, focaccia croutons	Sirloin steak 250g (447 kcal) 35 Bearnaise or peppercorn sauce
	Steak frites (616 kcal) 24 120g Rump steak and peppercorn sauce

SIDES

Green leaf salad (ve) (97 kcal) 5	Green beans (v) (172 kcal) 6
Chips (v) (371 kcal) 6	Mac and cheese (v) (568 kcal) 7
Truffle and Parmesan fries (477 kcal) 7.5	Tomato and onion (ve) (87 kcal) 7
	Rocket and Parmesan (116 kcal) 8

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



CAVIAR

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

Sturia caviar . . (295 kcal) 15g for 40
(362 kcal) 30g for 75

SET MENU

Three courses
£29 per guest

STARTERS

Spiced heritage carrot soup (250 kcal)
Herb oil (ve)

Deville eggs (385 kcal)
Pickled mustard seeds, crispy leek (v)

Chicken and pork terrine (846 kcal)
Wholegrain mustard, cornichons

MAINS

Rigatoni (529 kcal)
Tomato and basil sauce (v)

Fish cakes (608 kcal)
Green leaf salad, tartare sauce

Sausage and mash (666 kcal)
Onion gravy

DESSERTS

Eton Mess (367 kcal)
Chantilly cream, meringue, mixed berries (v)

Profiteroles (466 kcal)
Vanilla ice cream and chocolate sauce (v)

Cheese plate (650 kcal)
Selection of three seasonal cheeses with onion chutney and crackers (v) (£5 supplement)

(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.