

**ST
PANCRAS**
BRASSERIE &
CHAMPAGNE BAR
BY SEARCYS

STARTERS		MAIN COURSES		SNACKS	
Butternut squash and Suffolk chorizo soup	7.50	Potato and rosemary dumplings, ceps, hazelnuts, parsley cream (v)	14.00	Potato and rosemary sourdough loaf (v)	4.50
Cheltenham beetroots, chicory, watercress salad, Yorkshire blue cheese, candied walnuts (v)	9.50	Vine tomatoes spelt, soy 'cheese', basil (v)	13.50	Searcys mini sausages, Hill Farm honey	4.00
Burrata, mixed bean salad	9.50	Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.50	Whipped celeriac, Yorkshire blue cheese, candied walnuts, flat bread(v)	5.00
Portland crab cake, spiced brown meat, pickled cucumber	9.00	Creedy Carver chicken pie	16.50	Char-grilled chicken, spiced peanut sauce	6.50
Octopus carpaccio, salt and pepper squid, watermelon	10.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.50	Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread	12.00	Cornish plaice fillet, seashore, potato salad, crab sauce	19.00	Smoked mackerel croquettes, lemon mayonnaise	5.50
Cured British meat : Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00	Roasted saddle of lamb, hispi cabbage, pressed potatoes, mint jelly	19.50	Oyster fritters, Bloody Mary sauce	7.00
OYSTERS 3/6/12		Seared halibut fillet, crispy chicken wings, girolles, sweetcorn	25.00	SALADS	
Pyefleet rock	12.00/19.00/	Seasonal game		Heritage tomato, artichoke heart, soy 'cheese', pine nuts (pb)	8.00/12.00
Colchester rock	35.00	GRILLS		Searcys smoked chicken Caesar	9.50/17.50
SHELLFISH		45 days house-aged Lake District beef: Sirloin 280g	28.50	South West seashore salad	14.00/18.00
Celtic Sea prawn cocktail	14.00	Rib eye 280g	32.00	SIDES	
Dressed Portland crab, brown sourdough	18.00	choice of peppercorn or Bearnaise sauce		Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed greens /Chantenay carrots / mixed leaf salad	4.00
Grilled native lobster, wild garlic butter, seashore vegetables (half or whole)	32.00/60.00	Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	67.00	PUDDINGS	
Native shellfish (for two): Colchester rock oysters, native lobster, Portland crab, Celtic sea prawns, West Country mussels, cockles	68.00	Goosnargh chicken breast, tarragon sauce	19.00	Caramelised Kent apple tart, fennel ice cream	7.50
		Cumbrian saddleback pork T bone 300g, apple sauce	19.50	Coffee burnt cream	6.50
		Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	21.00	Norfolk treacle tart, Devonshire clotted cream	6.50
		All served with grilled field mushroom, watercress		Chocolate and orange mousse, sorbet	7.00
		CHEESES		Blackberry fool, cinnamon biscuit	6.00
		Artisan British cheeses	13.00	Baked vanilla cheesecake, pumpkin ice cream	7.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, AUTUMN 2018

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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 any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.