

# ST PANCRAS

BRASSERIE &  
CHAMPAGNE BAR

BY SEARCYS

STARTERS		MAIN COURSES		SNACKS	
Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50	Chickpea, avocado, coriander burger, chips (pb)	13.50	Potato and rosemary sourdough loaf (v)	4.50
Wye Valley asparagus, baby gem, Berkswell cheese shaving, Soft boiled egg dressing (v)	12.50	Potato and rosemary dumplings, peas, broad bean, feta cheese, mint (v)	13.50	Whipped broccoli, Stilton cheese, candied walnuts, flat bread (v)	4.50
Leek, potato soup, wild garlic chicken fritter	7.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00	Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	8.50	Creedy Carver chicken pie	17.00	Searcys mini sausages, Hill Farm honey	4.50
Roast quail, leg confit, morel, Madeira	13.50	New season lamb cutlet, slow cooked faggot, potato terrine, peas, courgette	23.50	Char-grilled chicken spiced peanut sauce	5.90
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00	Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00	Smoked mackerel croquettes, lemon mayonnaise	4.90
Octopus carpaccio, salt and pepper squid, watermelon	10.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.50	Scottish sherry smoked salmon toastie	5.90
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	Fish pie, buttered young Spring vegetables	18.50		
		Stone bass fillet, mussels, clams, samphire, Jersey Royal potato, shellfish sauce	22.50	SALADS	
OYSTERS 3/6/12		GRILLS		Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00
Pyefleet rock	12.00/19.00/ 35.00	45 days house-aged Lake District beef: Sirloin 280g	29.00	Searcys smoked chicken Caesar	9.50/16.00
Whitstable native	15.00/26.00/ 38.00	Rib eye 280g	31.00	South West seashore salad	14.00/18.00
		choice of peppercorn or Béarnaise sauce		SIDES	
SHELLFISH		Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00	Chips / Carroll's heritage potatoes / buttered Spring greens / Chantenay carrots / watercress and red chard salad	4.00
Celtic Sea prawn cocktail	14.00	Cumbrian saddleback pork T bone 300g, apple sauce	19.50	PUDDINGS	
Dressed Portland crab, brown sourdough	17.00	Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	20.00	Egg custard tart, Yorkshire rhubarb	6.50
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/60.00	Served with field mushroom, watercress		Apple parfait, blackberry, oats crumble	7.00
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, cockles	75.00	Extra sauce: Béarnaise / peppercorn / tarragon jus	1.90	Chocolate, caramel and peanuts, dulce de leche ice cream	7.00
		CHEESES		Passion fruit meringue, toasted hazelnut, guava sorbet	7.50
		Artisan British cheeses (four pieces)	13.00	Baked vanilla cheesecake, honey ice cream	7.00
				Home-made ice cream and sorbet (three scoops)	6.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, SPRING 2019

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.