ST PANCRAS BRASSERIE & CHAMPAGNE BAR BY SEARCYS

4.50
4.00
5.00
4.50
5.50
4.50
5.90
12.00
4.90
5.90

STARTERS AND SALADS

SNACKS

Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/ 12.00
Leek, potato soup, wild garlic chicken fritter	7.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	8.50
Searcys smoked chicken Caesar	9.50/ 16.00
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50
SHELLFISH	
British oysters: 3/6/12 Pyefleet rock Whitstable native	12/19/35 15/26/38
Oscietra caviar, blinis (30g)	60.00

	I.
MAIN COURSES	
Potato and rosemary dumplings, peas, broad bean, feta cheese, mint (v)	13.50
Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Creedy Carver chicken pie	17.00
45 days house-aged Lake District beef Sirloin 280g, field mushroom, watercress, peppercorn or Bearnaise sauce	29.00
Cumbrian saddleback pork T bone 300g, field mushroom, watercress, apple sauce	19.50
Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.50
SHARING	
Artisan British cheeses	22.00
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	23.00
Native shellfish: Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, cockles	75.00
PUDDINGS	
Egg custard tart, Yorkshire rhubarb	6.50
Apple parfait, blackberry, oats crumble	7.00
Chocolate, caramel and peanuts, dulce de leche ice cream	7.00
Passion fruit meringue, toasted hazelnut, guava sorbet	7.50
Baked vanilla cheesecake, honey ice cream	7.00

BAR FOOD 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.