

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Potato and rosemary sourdough loaf (v)	4.50
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50
Leek and potato soup (v)	7.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	8.50
Searcys smoked chicken Caesar	9.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50
Celtic Sea prawn cocktail	14.00

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
Home-made ice cream and sorbet (three scoops)	6.50

MAIN COURSES

Peas, broad bean spelt, feta cheese, mint oil (v)	13.50
Bavette steak, chips	15.00
Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Creedy Carver chicken pie	17.00
Cumbrian saddleback pork T bone 300g, apple sauce, field mushroom, watercress	19.50
Freedom pale ale -battered haddock, minted peas, tartar sauce, chips	17.50
Seared sea trout fillet, broccoli, creamed Wye Valley asparagus sauce	16.50

CHEESES

Artisan British cheeses (four pieces)	13.00
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SIDES

Chips / Carroll's heritage potatoes / buttered Spring greens / Chantenay carrots / watercress and red chard salad	4.00
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BRASSERIE SUNDAY MENU 4PM-7.30PM 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.