

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS		MAIN COURSES		SMALL PLATES AND SNACKS	
Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50	Chickpea, avocado and coriander burger, chips (pb)	13.50	Potato and rosemary sourdough loaf (v)	4.50
Chilled heritage tomato soup (v) Add Cornish crab, avocado (supp +4.50)	7.50	Potato and rosemary dumplings, pea, broad bean, feta cheese, mint (v)	13.50	Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	8.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00	Iberico de Bellota ham 20g /50g	10.00/23.00
Homemade chicken sausage, girolles, pea, Madeira sauce	10.50	Creedy Carver chicken pie	17.00	Yorkshire ham and cheese toasties	8.50
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00	New season lamb cutlet, slow cooked faggot, potato terrine, pea, courgette	23.50	Sipsmith gin cured salmon, cucumber, radish	7.50
Octopus carpaccio, salt and pepper squid, watermelon	9.50	Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00	Chilled tomato soup, Cornish crab	6.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	17.50	Prawns croquettes, lemon mayonnaise	6.00
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	15.00	Fish pie, buttered Summer 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 Rib eye 280g choice of peppercorn or Béarnaise sauce	29.00 31.00	Searcys smoked chicken Caesar	9.50/16.00
SHELLFISH		Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00	South West seashore salad	14.00/18.00
Celtic Sea prawn cocktail	14.00	Cumbrian Saddleback pork T bone 300g, apple sauce	19.50		
Dressed Portland crab, brown sourdough	17.00	Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	20.00	SIDES	
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/60.00	Served with field mushroom, watercress		Chips / Carroll's heritage potatoes / buttered Summer greens / Chantenay carrots / watercress and red chard salad	4.00
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	PUDDINGS	
		CHEESES		Apricot tart, crème fraîche ice cream	6.50
		Artisan British cheeses (four pieces)	13.00	Orange burnt cream	7.00
				Chocolate, caramel and peanuts, dulce de leche ice cream	7.00
				Eton Mess, strawberry soup	7.50
				Passion fruit cheesecake, lime and coconut sorbet	7.00
				Homemade ice cream and sorbet (three scoops)	6.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, SUMMER 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.