

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS		MAIN COURSES		SALADS	
Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50	Chickpea, peanut and avocado burger, chips (pb)	15.50	Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/14.00
Jerusalem artichoke soup, crispy hen's egg, truffle oil (v)	8.50	Ironbark pumpkin risotto, wild mushrooms, truffle (v)	15.50	Searcys smoked chicken Caesar	9.50/16.00
Game terrine, spiced fruit chutney, sourdough	10.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00	South West seashore salad	14.00/18.00
Chicken sausage, ceps, Madeira sauce	9.50	Creedy Carver chicken pie	18.50		
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	12.00/23.00	Rhug Estate venison, potato cake, bacon, savoy cabbage, celeriac, blackberry sauce	26.00	PASTAS	
Octopus carpaccio, salt and pepper squid, avocado	12.50	Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	17.00	Rigatoni, tomato, basil, Berkswell cheese (v)	13.00
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	13.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50	Linguine, Cornish crab, cockles, West Country mussels, Berskwel cheese	16.50
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	16.00	Fish pie, buttered vegetables	19.50		
		Cornish cod fillet, five spice, broccoli fritter, mint yogurt	23.00	SIDES	
SHELLFISH				Chips / Carroll's heritage potatoes / buttered sprouts tops / honey-roast carrots and parsnips / watercress and red chard salad	4.50
Pyefleet rock oyster 3/6/12	12.00/19.00/ 35.00	GRILLS			
Celtic Sea prawn cocktail	14.00	45 days house-aged Lake District beef: Sirloin 280g	33.00	PUDDINGS	
Dressed Portland crab, brown sourdough	17.00	Rib eye 280g	34.00	Christmas pudding, brandy custard	7.50
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/55.00	choice of peppercorn or Béarnaise sauce		Seville orange burnt cream, gingerbread ice cream	7.50
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, cockles	85.00	Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	75.00	Millionaire cheesecake, banana ice cream	7.50
West Country mussels		Cumbrian Saddleback pork T bone 300g, apple sauce	22.00	Chocolate fondant, chocolate tart, mint ice cream	7.50
		Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	23.00	Walnut and honey tart, apple brandy cream, candied Braeburn apple	7.50
BREAD		Served with field mushroom, watercress		White chocolate set cream, passion fruit, coconut shortbread	7.50
Potato and rosemary sourdough loaf (v)	5.00	Grilled Lake District beef steak, peppercorn sauce, native half lobster, garlic butter, chips	55.00	Home-made ice cream and sorbet (three scoops)	6.50
				CHEESES	
				Artisan British cheeses (four pieces)	13.50

BRASSERIE A LA CARTE MONDAY-SATURDAY, WINTER 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of the VAT at 20%. 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 special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.