ST PANCRAS

BRASSERIE & CHAMPAGNE BAR

BY SEARCYS

TARTERS		PUDDINGS
otato and rosemary sourdough loaf (v)	5.00	Christmas pudding, brandy custard
deritage tomato, artichoke heart, oconut 'Cheddar', pine nuts (pb)	8.50	Seville orange burnt cream, gingerbread ice cream
erusalem artichoke soup, rispy hen's egg, truffle oil (v)	8.50	Millionaire cheesecake, banana ice cream
Same terrine, spiced fruit chutney,		Chocolate fondant, chocolate tart, mint ice cream
sourdough	10.50	Walnut and honey tart, apple brandy
Searcys smoked chicken Caesar	9.50	cream, candied Braeburn apple
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	13.50	White chocolate set cream, passion fruit, coconut shortbread
Celtic Sea prawn cocktail	14.00	Home-made ice cream and sorbet (three scoops)
MAIN COURSES		(im so eccept)
		CHEESES
ronbark pumpkin risotto,	15.50	
MAIN COURSES Ironbark pumpkin risotto, wild mushrooms, truffle (v) Bavette steak, chips	15.50	CHEESES
Ironbark pumpkin risotto, wild mushrooms, truffle (v) Bavette steak, chips Searcys burger, dry-cured bacon,	17.00	CHEESES
Ironbark pumpkin risotto, wild mushrooms, truffle (v)		CHEESES
Ironbark pumpkin risotto, wild mushrooms, truffle (v) Bavette steak, chips Searcys burger, dry-cured bacon,	17.00	CHEESES Artisan British cheeses (four pieces)
Ironbark pumpkin risotto, wild mushrooms, truffle (v) Bavette steak, chips Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips Creedy Carver chicken pie Cumbrian Saddleback pork T bone 300g,	17.00	CHEESES Artisan British cheeses (four pieces) SIDES Chips / buttered sprouts tops / honey-roast carrots and parsnips / Carroll's heritage potatoes / watercress
Ironbark pumpkin risotto, wild mushrooms, truffle (v) Bavette steak, chips Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00 17.00 18.50	CHEESES Artisan British cheeses (four pieces) SIDES Chips / buttered sprouts tops / honey-roast carrots and parsnips /

BRASSERIE SUNDAY MENU 4PM-7.30PM 2019