

ST PANCRAS

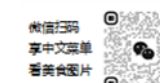
BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS		MAIN COURSES		SMALL PLATES AND SNACKS	
Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50	Chickpea, peanut and avocado burger, chips (pb)	14.50	Potato and rosemary sourdough loaf (v)	4.50
Carrot, ginger and turmeric soup (v)	7.50	Ironbark pumpkin risotto, wild mushroom, truffle oil (v)	14.50	Broccoli bhaji, mango chutney (pb)	6.50
Game terrine, spiced fruit chutney, sourdough	9.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00	Carrot and celery crudité, spiced avocado (v)	5.50
Chicken sausage, ceps, Madeira sauce	9.50	Creedy Carver chicken pie	17.50	Yorkshire ham and cheese toastie bites	7.00
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	24.00	Mini merguez, yoghurt and mint	7.50
Octopus carpaccio, salt and pepper squid, avocado	11.50	Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00	Gin cured salmon, cucumber, radish	7.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50	Smoked mackerel fritter, lemon mayonnaise	6.00
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	15.00	Fish pie, buttered vegetables	19.50		
		Cornish cod fillet, five spice, broccoli fritter, mint yogurt	23.50	PASTAS	
SALADS		Line caught sea bass, oxtail ravioli, fennel, watercress purée, cep and tarragon sauce	24.00	Rigatoni, tomato, basil, Berkswell cheese	13.00
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00			Linguine, Cornish crab, cockles, West Country mussels, Berkswell cheese	16.50
Searcys smoked chicken Caesar	9.50/16.00	GRILLS			
South West seashore salad	14.00/18.00	45 days house-aged Lake District beef: Sirloin 280g	29.00	SIDES	
		Rib eye 280g	31.00	Chips / buttered Winter green / honey-roast carrots and parsnips / Carroll's heritage potatoes / watercress and red chard salad	4.50
		choice of peppercorn or Béarnaise sauce			
		Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00	PUDDINGS	
		Cumbrian Saddleback pork T bone 300g, apple sauce	19.50	Sticky banana pudding, salted peanut brittle, banana ice cream	7.00
SHELLFISH		Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	22.00	Orange burnt cream, gingerbread ice cream	7.00
Pyefleet rock oyster 3/6/12	12.00/19.00/ 35.00	Served with field mushroom, watercress		Fig tart fine, prune and Armagnac ice cream	7.00
Celtic Sea prawn cocktail	14.00	Grilled Lake District beef steak, peppercorn sauce, native half lobster, garlic butter, chips	49.00	Chocolate fondant, chocolate tart, mint ice cream	7.00
Dressed Portland crab, brown sourdough	17.00			Walnut and honey tart, apple brandy cream, candied Braeburn apple	7.00
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/55.00			White chocolate set cream, passion fruit, coconut shortbread	6.50
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, cockles West Country mussels	75.00			CHEESES	
				Artisan British cheeses (four pieces)	13.00

BRASSERIE A LA CARTE MONDAY-SATURDAY, WINTER 2020

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.



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