ST PANCRAS

BRASSERIE & CHAMPAGNE BAR

BY SEARCYS

SNACKS AND SMALL PLATES		MAIN COURSES	
Potato and rosemary sourdough loaf (v)	4.50	Ironbark pumpkin risotto,	
Mixed nuts or olives (v)	4.00	wild mushroom, truffle oil (v)	14.50
Chips, spicy dip (v)	5.00	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Broccoli bhaji, mango chutney (pb)	6.50	Creedy Carver chicken pie	17.50
Carrot and celery crudité, spiced avocado (v)	5.50	45 days house-aged Lake District beef Sirloin 28og, field mushroom, watercress,	
Yorkshire ham and cheese toastie bites	7.00	peppercorn or Bearnaise sauce	29.00
Mini merguez, yoghurt and mint	7.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50
Mini burgers, bacon, aged Cheddar	12.00	minted peas, tartai sadee, emps	10.50
Gin cured salmon, cucumber, radish	7.50	SHARING	
Smoked mackerel fritter, lemon		Artisan British cheeses	22.00
mayonnaise STARTERS AND SALADS	6.00	Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	23.00
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb) Carrot, ginger and turmeric soup (v)	8.50/ 12.00 7.50	Native shellfish: Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, cockles	75.00
Game terrine, spiced fruit chutney, sourdough	9.50	PUDDINGS	
Searcys smoked chicken Caesar	9.50/ 16.00	Sticky banana pudding, almond brittle, banana ice cream	7.00
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	Seville orange burnt cream, gingerbread ice cream	7.00
SHELLFISH		Fig tart fine, prune and Armagnac ice cream	7.00
British oysters: 3/6/12 Pyefleet rock	12/19/35	White chocolate set cream, passion fruit, coconut shortbread	6.50
Royal Oscietra caviar, W.G. White (10g), blinis	32.00		

BAR FOOD WINTER 2020

