

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

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| Potato and rosemary sourdough loaf (v) | 4.50 |
| Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb) | 8.50 |
| Carrot, ginger and turmeric soup (v) | 7.50 |
| Game terrine, spiced fruit chutney, sourdough | 8.50 |
| Searcys smoked chicken Caesar | 9.50 |
| John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread | 12.50 |
| Celtic Sea prawn cocktail | 14.00 |

MAIN COURSES

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| Ironbark pumpkin risotto, wild mushroom, truffle (v) | 13.50 |
| Bavette steak, chips | 15.00 |
| Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips | 17.00 |
| Creedy Carver chicken pie | 17.50 |
| Cumbrian Saddleback pork T bone 300g, apple sauce, field mushroom, watercress | 19.50 |
| Freedom pale ale-battered haddock, minted peas, tartar sauce, chips | 18.50 |
| Cornish cod fillet, five spice, broccoli fritter, mint yogurt | 16.00 |

PUDDINGS

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| Sticky banana pudding, almond brittle, banana ice cream | 7.00 |
| Seville orange burnt cream, gingerbread ice cream | 7.00 |
| Fig tart fine, prune and Armagnac ice cream | 7.00 |
| Chocolate fondant, chocolate tart, mint ice cream | 7.00 |
| Walnut and honey tart, apple brandy cream, candied Braeburn apple | 7.00 |
| White chocolate set cream, passion fruit, coconut shortbread | 6.50 |
| Home-made ice cream and sorbet (three scoops) | 6.50 |

CHEESES

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| Artisan British cheeses (four pieces) | 13.00 |
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SIDES

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| Chips / buttered Winter green / honey-roast carrots and parsnips / Carroll's heritage potatoes / watercress and red chard salad | 4.50 |
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BRASSERIE SUNDAY MENU 4PM-7.30PM 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.

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

