ST PANCRAS

BRASSERIE & Champagne bar

BY SEARCYS

STARTERS	
Cheltenham beetroots, chicory, watercress, Yorkshire blue cheese, candied walnuts (v)	9.50
Carrot, ginger and turmeric soup (v)	7.50
Game terrine, spiced fruit chutney, sourdough	9.50
Chicken sausage, ceps, Madeira sauce	9.50
Charcuterie: Cured ham, rosette, saucisson	12.00/23.00
Octopus carpaccio, salt and pepper squid, avocado	11.50
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	15.00
SALADS	
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00
Searcys smoked chicken Caesar	9.50/16.00
South West seashore salad	14.00/18.00
SHELLFISH	
Pyefleet rock oyster 3/6/12	12.00/19.00/ 35.00
Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	17.00
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/55.00
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Chickpea, peanut and avocado burger, chips (pb)	14.50
lronbark pumpkin risotto, wild mushroom, truffle oil (v)	14.50
Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Creedy Carver chicken pie	17.50
Rhug Estate venison, potato cake, bacon, savoy cabbage, celeriac, blackberry sauce	24.00
Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00
Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50
Fish pie, buttered vegetables	19.50
Cornish cod fillet, five spice, broccoli fritter, mint yogurt	23.50
GRILLS	
45 days house-aged Lake District beef: Sirloin 280g Rib eye 280g choice of peppercorn or Béarnaise sauce	29.00 31.00
Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00
Cumbrian Saddleback pork T bone 300g, apple sauce	19.50
Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	22.00
Served with field mushroom, watercress	
Grilled Lake District beef steak, peppercorn sauce, native half lobster,	
garlic butter, chips	49.00

Potato and rosemary sourdough loaf (v)	
otato and roomary courdough four (v)	4.50
Broccoli bhaji, mango chutney (pb)	6.50
Carrot and celery crudité, spiced avocado (v)	5.50
Yorkshire ham and cheese toastie bites	7.00
Mini merguez, yoghurt and mint	7.50
Gin cured salmon, cucumber, radish	7.50
Smoked mackerel fritter, lemon mayonnaise	6.00
PASTAS	
Rigatoni, tomato, basil, Berkswell cheese	13.00
Linguine, Cornish crab, cockles, West Country mussels, Berskwell cheese	16.50
SIDES	
Chips / Carroll's heritage potatoes / Chantenay carrots / buttered Winter green / watercress and red chard salad	4.50
PUDDINGS	
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