

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, avocado and coriander burger, chips (pb)	14.50	Potato and rosemary sourdough loaf (v)	4.50
Spiced parsnip and Kent apple soup (v)	7.50	Potato and rosemary dumplings, peas, broad beans, feta cheese, mint (v)	14.00	Heritage carrots and celery crudités, spiced avocado cream (v)	5.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	9.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00	Iberico de Bellota ham 20g /50g	10.00/23.00
Chicken pudding sausage, girolles, peas, 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	Lamb cutlet, slow cooked faggot, potato terrine, grilled courgette	23.50	Gin cured salmon, cucumber, radish	7.50
Octopus carpaccio, salt and pepper squid, watermelon	11.50	Crispy breaded Goosnargh chicken escalope, caper and parsley butter sauce	16.00	Prawns croquettes, lemon mayonnaise	6.00
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips	18.50		
Seared scallop, slow cooked beef cheek, cauliflower, pickled mushroom	15.00	Fish pie, buttered Summer vegetables	19.50	PASTAS	
		Stone bass fillet, mussels, clams, samphire, new potato, shellfish sauce	23.50	Rigatoni, tomato, basil, Berkswell cheese	13.00
SALADS				Linguine, Cornish crab, cockles, West Country mussels, Berskwel cheese	16.50
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/12.00	GRILLS			
Searcys smoked chicken Caesar	9.50/16.00	45 days house-aged Lake District beef: Sirloin 280g	29.00	SIDES	
South West seashore salad	14.00/18.00	Rib eye 280g	31.00	Chips / Carroll's heritage potatoes / buttered greens / Chantenay carrots / watercress and red chard salad	4.50
		choice of peppercorn or Béarnaise sauce			
SHELLFISH		Rib of beef on the bone 600g (for two), peppercorn and Béarnaise sauces, chips	69.00	PUDDINGS	
Pyefleet rock oyster 3/6/12	12.00/19.00/ 35.00	Cumbrian Saddleback pork T bone 300g, apple sauce	19.50	Apricot tart, crème fraîche ice cream	7.00
Celtic Sea prawn cocktail	14.00	Cumbrian calf's liver, maple smoked streaky bacon, parsley sauce, Yukon Gold potato	22.00	Orange burnt cream	7.00
Dressed Portland crab, brown sourdough	17.00	Served with field mushroom, watercress		Chocolate, caramel and peanuts, dulce de leche ice cream	7.50
Grilled native lobster, wild garlic butter, chips (half or whole)	32.00/55.00	Grilled Lake District beef steak, peppercorn sauce, native half lobster, garlic butter, chips	49.00	Eton Mess, strawberry soup	7.50
Native shellfish (for two): Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, cockles West Country mussels	75.00			Passion fruit cheesecake, lime and coconut sorbet	7.00
				Homemade ice cream and sorbet (three scoops)	6.50
				CHEESES	
				Artisan British cheeses (four pieces)	13.00

BRASSERIE A LA CARTE MONDAY-SATURDAY, AUTUMN 2019

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.

