

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Potato and rosemary sourdough loaf (v)	4.50
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50
Spiced parsnip and Kent apple soup (v)	7.50
Farmhouse terrine, pistachio, pickled vegetables, walnut bread	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

Ironbark pumpkin spelt, wild mushroom, pine nuts (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

Apricot tart, creme fraiche ice cream	7.00
Orange burnt cream	7.00
Chocolate, caramel and peanuts, dulce de leche ice cream	7.50
Eton Mess, strawberry soup	7.50
Passion fruit cheesecake, lime and coconut sorbet	7.00
Home-made ice cream and sorbet (three scoops)	6.50

CHEESES

Artisan British cheeses (four pieces)	13.00
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SIDES

Chips / Carroll's heritage potatoes / buttered greens / Chantenay carrots / watercress and red chard salad	4.50
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BRASSERIE SUNDAY MENU 4PM-7.30PM 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.

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

