

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

| SNACKS AND SMALL PLATES | | MAIN COURSES | |
|---|----------------|--|-------|
| Potato and rosemary sourdough loaf (v) | 4.50 | Ironbark pumpkin spelt, wild mushroom, pine nuts (v) | 13.50 |
| Mixed nuts or olives (v) | 4.00 | Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips | 17.00 |
| Chips, spicy dip (v) | 5.00 | Creedy Carver chicken pie | 17.50 |
| Heritage carrots and celery crudités, spiced avocado (v) | 5.50 | 45 days house-aged Lake District beef Sirloin 280g, field mushroom, watercress, peppercorn or Bearnaise sauce | 29.00 |
| Iberico de Bellota ham 20g / 50g | 10/23 | Linguine, Cornish crab, cockle, West Country mussel, aged parmesan | 16.50 |
| Yorkshire ham and cheese toastie bites | 7.00 | Freedom pale ale-battered haddock, minted peas, tartar sauce, chips | 18.50 |
| Mini burgers, bacon, aged Cheddar | 12.00 | Cornish cod fillet, five spice, broccoli fritter, mint yogurt | 16.00 |
| Gin cured salmon, cucumber | 7.50 | | |
| Prawns croquettes, lemon mayonnaise | 6.00 | | |
| STARTERS AND SALADS | | SHARING | |
| Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb) | 8.50/ 12.00 | Artisan British cheeses | 22.00 |
| Spiced parsnip and Kent apple soup (v) | 7.50 | Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham | 23.00 |
| Farmhouse terrine, pistachio, pickled vegetables, walnut bread | 9.50 | Native shellfish: Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, cockles | 75.00 |
| Searcys smoked chicken Caesar | 9.50/ 16.00 | | |
| John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread | 12.50 | | |
| SHELLFISH | | PUDDINGS | |
| British oysters: 3/6/12 | | Apricot tart, creme fraiche ice cream | 7.00 |
| Pyefleet rock | 12/19/35 | Orange burnt cream | 7.00 |
| Oscietra caviar, blinis (30g) | 60.00 | 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 |

BAR FOOD 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.



BAR FOOD 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.