

ST PANCRAS

BY SEARCYS



STARTERS

British asparagus and tarragon soup, crispy hen's egg (v) <small>352 Kcal</small>	7.50
Globe artichoke, Wye Valley asparagus, blood orange salad, saffron mayonnaise (ve) <small>167 Kcal</small>	9.50
Searcys smoked chicken Caesar salad <small>517/728 Kcal</small>	9.50/16.00
Tandoori quail breast, leg and onion bhaji, lightly spiced lentils, sweet corn relish <small>431 Kcal</small>	11.50
Lake District beef tartare, bone marrow fritter, pickled mushroom <small>342 Kcal</small>	14.00
Searcys smoked salmon, traditional garnish <small>193 Kcal</small>	13.50
Celtic sea prawn cocktail, Bloody Mary sauce <small>196 Kcal</small>	14.00
Portland crab, citrus fruit, brown crab dressing <small>141 Kcal</small>	14.50
Seared hand-dived scallop, slow cooked pork cheek, cauliflower purée, ginger sauce <small>246 Kcal</small>	15.50

MAIN COURSES

Sweet pea and broad bean risotto, confit tomato, mint oil (v) <small>716Kcal</small>	15.50
Chickpea, peanut and avocado burger, triple cooked chips (ve) <small>566 Kcal</small>	16.00
Classic burger, dry-cured bacon, aged cheddar, triple cooked chips <small>687 Kcal</small>	17.50
Searcys Creedy Carver chicken pie, tarragon <small>458 Kcal</small>	19.50
Herdwick lamb rump, grilled merguez, goat's cheese tart, confit tomato, aubergine <small>877 Kcal</small>	24.00
Freedom lager-battered haddock, minted peas, tartar sauce, triple cooked chips <small>774 Kcal</small>	18.50
Cornish cod fillet, salt cod fritters, chorizo, Romanesco cauliflower <small>642 Kcal</small>	24.50

GRILLS

Cumbrian saddleback pork T-bone, apple sauce <small>453 Kcal</small>	22.00
45 days house-aged Lake District sirloin 220g, triple cooked chips, choice of peppercorn or Béarnaise sauce <small>801 Kcal</small>	33.00
Rib of beef on the bone 600g, triple cooked chips, peppercorn and Bearnaise sauces (for two) <small>1142 Kcal</small>	75.00
Served with field mushroom, watercress, confit tomato	

SIDES

Triple cooked chips / Spring mixed greens / Carroll's Heritage mashed potatoes / Chantenay carrot / Mixed leaves salad <small>270/51/225/65/57 Kcal</small>	4.50
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SMALL PLATES

Potato and rosemary sourdough loaf (v) <small>603 Kcal</small>	5.00
Carrot and celery crudité, spiced avocado (ve) <small>35 Kcal</small>	5.50
Pork and apple sausage roll, piccalilli <small>223 Kcal</small>	6.50
Salt and pepper squid, spicy Marie-Rose sauce <small>219 Kcal</small>	8.50

SHARING

Artisan British cheeses, home-made apple and grape chutney (four pieces) <small>687/1401 Kcal</small>	12.00/23.00
Charcuterie cured ham, rosette, saucisson <small>506/1011 Kcal</small>	12.00/23.00

PUDDINGS

Strawberry cheesecake, milk ice-cream <small>325 Kcal</small>	7.00
Sticky banana pudding, almond brittle, banana ice cream (v) <small>331 Kcal</small>	7.00
Pineapple parfait, caramelised pineapple, honey crèmeux, ginger cake (v) <small>209 Kcal</small>	7.00
St Pancras chocolate tasting (v) <small>393 Kcal</small>	9.00
Lemon tart, raspberry, crème fraiche (v) <small>287 Kcal</small>	7.00
Classic tiramisu (v) <small>562 Kcal</small>	7.00
Home-made ice cream (v) and sorbet (ve) (three scoops) <small>365/135 Kcal</small>	6.50

BRASSERIE MONDAY-SATURDAY 12AM-9.30PM, SPRING 2022

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rates. 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.

Adults need around 2000 kcal a day. (v) Vegetarian - (ve) Vegan