

SEARCYS

ST PANCRAS GRAND

Brasserie | Champagne Bar | Oyster Bar | Events | Private Dining

OYSTERS

JERSEY OYSTERS ½ dozen £18 | nine £26 | dozen £33
CARLINGFORD OYSTERS ½ dozen £15.50 | nine £22.50 | dozen £29.50
OYSTERS & CHAMPAGNE ½ dozen rock oysters £25.50
Perfectly paired with a glass of fizz

BREADS

FRESH BREAD £3.50

STARTERS

JERUSALEM ARTICHOKE SOUP
Hazelnut pesto £7

DORSET CRAB WALDORF SALAD
Pickled cucumber & crab cakes £11

SMOKED CHICKEN CEASAR SALAD
Pancetta, soft boiled egg £7.50/£14

BEETROOT MARINATED
LOCH DUART SALMON
Goats curd, orange & young beets £10

SEARED SCALLOPS, SLOW COOKED PORK
Cauliflower puree & apple salad £12

LOIN OF LAMB CARPACCIO
Lime pickled yoghurt, fennel & aubergine £11

COUNTRY TERRINE
Fruit relish & sourdough £8.50

HERITAGE TOMATOES, MOZZARELLA
Grilled artichokes & basil dressing £8

GRILLS

RIB EYE STEAK £27
260g

SIRLOIN £29
260g

CÔTE DE BOEUF (for two) £60
600g

YELLOW FIN TUNA £22
Asian style salad

(All served with field mushroom & peppercorn, béarnaise sauce or garlic butter)

MAINS

PUMPKIN RISOTTO
Bath Blue cheese, curly kale £8/£14

CREEDY CARVER CHICKEN PIE
£15

PORK BELLY
Slow cooked pork belly, vegetable salad, sweet & sour sauce £15

FILLET OF SEA BREAM
Sea green, broad beans & seared baby gem £19

FIVE SPICED MONKFISH
Curried red lentils, coriander, broccoli bhajis & coconut cream £21

SADDLE OF RABBIT, PARMA HAM
Capes, celeriac, confit potatoes £21

GRAND BEEF BURGER
Dry cured bacon & aged cheddar £15

SLOW COOKED BEEF
Potato purée, rich red wine and bay leaf sauce £19.50

MACCARONI
Butternut squash, wild mushrooms £14.50

TEMPURA & FIZZ BATTERED HADDOCK
Chunky chips & tartar sauce £14

SIDES

CHIPS | GREEN BEANS | CARROTS | ROCKET & PARMESAN SALAD | NEW POTATOES
£3.50 each

HOST YOUR EVENT AT ST PANCRAS GRAND

Bespoke packages available upon request

events@stpancrasgrand.co.uk

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12.5 % discretionary service charge will be added to your bill. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of the Searcys team who will be pleased to discuss your needs with the Duty Manager or Allergy Champion