

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

SNACKS

Potato and rosemary sourdough loaf, whipped Somerset butter	4.50
Mixed nuts / olives	4.00
Roast butternut squash, hazelnuts, Blue Monday cheese, flat bread (v)	5.00
Chips, spicy dip	5.00

SMALL PLATES

Scotch quail's egg, piccalilli	4.50
Evesham radishes, celery salt (pb)	4.50
Searcys mini sausages, Hill Farm honey	4.00
Salt beef croquettes, grain mustard mayonnaise	4.50
Cod fish fingers, tartar sauce	6.00
Mini burgers, bacon, aged cheddar	12.00
John Ross Jr. smoked salmon, pickled dill cucumber, Searcys soda bread	12.00
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	15.50

SHELLFISH

British oysters: 3/6/12	12.00/ 19.00/ 35.00
Carlingford rock, Lindisfarne, Falmouth native	
Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	18.00
Oscietra caviar, blinis (30g)	60.00

SHARING

Artisan British cheeses	22.00
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24.00
Native shellfish: Lindisfarne rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, razor clams, cockles	68.00

PUDDINGS

Apple pie, custard, vanilla ice cream	6.50
Plum and gingerbread trifle	7.00
Marmalade bread and butter pudding, custard	6.00
Chocolate and hazelnut mousse, salted caramel ice cream	7.00
Norfolk treacle tart, Devonshire clotted cream	6.50
Baked Alaska, preserved cherry sauce	7.50

BAR FOOD WINTER 2018

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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 any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.