

ST PANCRAS

BY SEARCYS

SNACKS AND SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.50
Mixed nuts or olives (v)	4.00
Chips, spicy dip (v)	5.00
Heritage carrots and celery crudités, spiced avocado (ve)	5.50
Pork and apple sausage roll, piccalilli	6.50
Mini burger, dry-cured bacon, aged Cheddar	14.00
Salt and pepper squid, spicy Marie Rose sauce	7.50

STARTERS

Red quinoa salad, baby spinach, avocado, pink grapefruit, toasted seeds (ve)	9.50
Farmhouse terrine, spiced fruit chutney, toasted brioche	10.50
Searcys smoked chicken Caesar salad	9.50/ 16.00
Celtic sea prawn cocktail, bloody Mary sauce	14.00

SHARING

Artisan British cheeses, home-made apple and grape chutney (four pieces)	12.00/ 23.00
Charcuterie Cured ham, rosette, saucisson	12.00/ 23.00

MAIN COURSES

Jerusalem artichoke risotto, roasted almond, black truffle (ve)	14.50
Classic burger, dry-cured bacon, aged Cheddar, triple cooked chips	17.00
Searcys Creedy Carver chicken pie, tarragon	17.50
Freedom lager-battered haddock, minted peas, tartar sauce, triple cooked chips	18.50

PUDDINGS

Passion fruit cheesecake, coconut sorbet (v)	7.00
Sticky banana pudding, banana ice cream, almond brittle (v)	7.00
Vanilla crème brûlée, sablé biscuit (v)	7.00
Home-made ice cream (v) and sorbet (ve) (three scoops)	6.50

BAR FOOD AUTUMN 2021

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.