

# ST PANCRAS

BY SEARCYS

## STARTERS

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Game terrine, apricot and grapes  
chutney, sourdough

Cured Looe Bay mackerel,  
pickled fennel, horseradish

Celeriac and Kent apple soup (v)

## MAIN COURSES

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Gressingham duck confit,  
Suffolk chorizo, garlic butter beans

Linguine, Cornish crab, cockles,  
West country mussels,  
Berkswell cheese

Jerusalem artichoke spelt,  
wild mushroom, truffle (pb)

## PUDDINGS

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Yorkshire rhubarb fool,  
gingerbread crumb

Norfolk treacle tart,  
Devonshire clotted cream

Home-made sorbet and ice cream  
(three scoops)

## SIDES - 4.50 EACH

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Chips / buttered green beans /  
Chantenay carrots

**2 COURSES - 19.50**

**3 COURSES - 25.00**

## WITH A GLASS OF ENGLISH SPARKLING WINE:

**2 COURSES - 25.00**

**3 COURSES - 29.00**

## BRASSERIE SET MENU AUTUMN 2020

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.