

ST PANCRAS

BY SEARCYS

BREAD

HALF/WHOLE

Potato and rosemary
sourdough loaf (v) **4.00/6.00**

SMALL PLATES

Vegetable crudites, avocado labneh (v) **8.00**
Truffle arancini, aged parmesan (v) **8.00**
Korean popcorn chicken **9.00**
Salt and pepper squid,
harissa mayonnaise **13.50**
Classic sausage roll, English mustard **12.00**
Mini burgers, bacon, aged cheddar **14.50**

SEAFOOD

3/6/12

Colchester rock oysters, **12.00/24.00/42.00**
traditional mignonette

Searcys Atlantic prawn cocktail, **14.50**
Marie-Rose dressing, lemon ☺
Yellowfin tuna crudo, confit tomato, **15.50**
pine nuts
Chilled mussels, curry aioli, chives **8.50**

CAVIAR

Exmoor, Cornish Salted Baerii **75.00**
blinis, crème fraiche, boiled egg,
lemon, caper, shallot

OYSTERS & CHAMPAGNE

19.50

(Usually 39.00)

Enjoy 6 Colchester rock oysters and 125ml of Searcys Selected Cuvee Brut Champagne
(Offer available Monday to Saturday, 3.00pm to 5.00pm)

STARTERS & SALADS

Autumn squash soup, 8.00 spiced whipped cream, pumpkin seeds (v)	Mixed leaves salad, green beans, 13.50 avocado, Chardonnay dressing (ve)
Burrata di Puglia, roasted grapes, 18.00 rocket, radish, focaccia (v)	Beetroot and kale salad, 14.50 goat's curd, horseradish, kasha (v)
Searcys smoked salmon, 15.00 traditional garnish, rye bread ☺	Endive and Devon blue salad, 15.00 pear, candied walnut (v)
Pork and duck terrine, 14.50 grape must mustard, cornichon	Searcys Caesar salad, 12.00/19.00 smoked chicken anchovy, sourdough ☺

MAIN COURSES

Butternut squash risotto, 17.00 aged parmesan, sage (v)	Cornish plaice, lemon, 34.00 caper and butter sauce
Cauliflower steak, 18.00 curry coconut yogurt, almonds, raisins (ve)	Searcys battered haddock, 19.50 minted peas, triple cooked chips ☺
Shetland mussels mariniere, 20.00 grilled baguette	Roasted chicken breast, 22.00 root vegetables, carrot puree, natural jus
Seared seabream fillet, 23.00 charred broccolini, sauce vierge	Slow cooked porchetta, 23.00 celeriac, apple cider jus

48 DAYS DRY-AGED LAKE DISTRICT BEEF

160g Bavette steak **28.00**
240g Sirloin **38.00**
Choice of peppercorn or bearnaise sauce

BURGERS / SANDWICHES

Chickpea and peanut burger, **19.50**
avocado salsa, triple cooked chips (ve)
Beef burger, bacon, **19.50**
mature cheddar, triple cooked chips
Croque Monsieur **17.00**
Croque Madame, fried hen's egg **18.00**

SIDES

6.00

Baby gem, tarragon buttermilk dressing (v)
Buttered mixed green (v)
Honey roasted carrots, parsley and thym (ve)
New potatoes, lemon, chives (v)
Cauliflower cheese (v)
Triple cooked chips (ve)

BRASSERIE MONDAY - SATURDAY 12pm - 9.00pm

A discretionary 13% service charge will be added to your bill.

All our prices are inclusive of VAT 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 2,000 kcal a day. (v) Vegetarian - (ve) Vegan