

ST PANCRAS

BY SEARCYS

STARTERS

Leek and potato soup (v)

Farmhouse terrine, pistachio,
pickled vegetables, walnut bread

John Ross Jr smoked salmon,
pickled cucumber, soda bread

MAIN COURSES

Peas and broad beans spelt,
feta cheese, mint oil (v)

Grilled Lake District beef steak,
Yukon Gold mash potato,
onion marmalade, red wine sauce

Seared sea trout fillet, broccoli,
creamed Wye Valley asparagus
sauce

PUDDINGS

Yorkshire rhubarb fool,
cinnamon crumb

Raspberry and vanilla parfait, oat,
chocolate sorbet

Artisan British cheeses (+ 5.00)

SIDES - 4.00 EACH

Chips / buttered Spring greens /
Carroll's heritage potatoes /
Chantenay carrots /
watercress and red chard salad

3 COURSES - 25.00

WITH A GLASS OF WINE (250ML)

OR A BEER - 29.00

**MARSANNE, VERMENTINO,
JOIE DE VIGNE, LANGUEDOC,
FRANCE, 2017**

OR

**MERLOT, GRANFORT,
LANGUEDOC, FRANCE, 2018**

OR

FREEDOM PALE ALE, UK (4.2%)

BRASSERIE FATHER'S DAY MENU 16.06.19

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.