

ST PANCRAS

BY SEARCYS

STARTERS

- Wild garlic and potato soup (ve)
- Globe artichoke, asparagus,
orange salad, saffron mayonnaise (v)
- Crispy Gressingham duck salad, mooli,
ginger, maple and soy dressing
- Cornish sardine fritters,
warm potato salad, avocado and lime

MAIN COURSES

- Tomato and basil risotto,
grilled spring vegetables (ve)
- Kent pork belly, slow-cooked pig cheek,
potato cake, apple, ginger sauce
- Cornish cod, charred gem,
British asparagus, samphire

PUDDINGS

- Sticky banana pudding,
banana ice cream, almond brittle
- Classic lemon tart, raspberry,
crème fraîche
- Chocolate and coffee meringue, vanilla
- Artisan British cheeses,
home-made apple and grape chutney
(supp 5.00)

SIDES - 4.50 EACH

- Triple cooked chips / Carroll's mashed
potatoes / Buttered green beans /
Chantenay carrots / Heritage tomato
salad / Mixed green leaves

2 COURSES - 21.50

3 COURSES - 26.50

WITH A GLASS OF ENGLISH SPARKLING WINE:

2 COURSES - 26.00

3 COURSES - 31.00

BRASSERIE MARKET MENU SPRING 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.