

ST PANCRAS

BY SEARCYS

CHAMPAGNE TRIO 29.00



CHAMPAGNE
TAITTINGER
Reims

BRUT RÉSERVE, NV
PRESTIGE, BRUT, ROSÉ
FOLIES DE LA MARQUETTERIE, BRUT, NV
(served in 75ml each)

MARKET MENU

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)

2 COURSES - 21.50

3 COURSES - 26.50

WITH A GLASS OF ENGLISH SPARKLING WINE

2 COURSES - 26.00

3 COURSES - 31.00

SMALL PLATES

Potato and rosemary sourdough loaf (v) 4.50

Carrot and celery crudité, spiced avocado (ve) 5.50

Pork and apple sausage roll, piccalilli 6.50

Salt and pepper squid, spicy Marie Rose sauce 7.50

STARTERS

Globe artichoke, asparagus, orange salad (ve) 7.50

Searcys smoked chicken Caesar salad 9.50/16.00

Slow cooked lamb belly, goat's curd,
preserved lemon, Heritage beetroot salad 9.50

Lobster bisque, garlic croutons, rouille 11.00

Octopus carpaccio, salt and pepper squid,
avocado, watermelon 11.50

Searcys smoked salmon, traditional garnish
(served from the trolley) 12.50

Celtic sea prawn cocktail, bloody Mary sauce 14.00

MAIN COURSES

Tomato and basil risotto, spring vegetables (ve) 14.50

Rigatoni, morel, British asparagus,
Berkswell cheese (v) 15.50

Classic burger, dry-cured bacon, aged Cheddar,
triple cooked chips 17.00

Searcys Creedy Carver chicken pie, tarragon 17.50

Cumbrian calf's liver, cured bacon,
Carroll's mashed potatoes, parsley sauce 22.00

Rib of beef on the bone 600g,
peppercorn sauce, triple cooked chips (for two) 69.00

Freedom lager-battered haddock, minted peas,
tartar sauce, triple cooked chips 18.50

Whole lemon sole, Jersey Royal potatoes,
caper and parsley butter 23.00

SIDES

Triple cooked chips / Carroll's mashed potatoes
/ Buttered green beans / Chantenay carrots /
Heritage tomato salad / Mixed green leaves 4.50

CHEESES

Artisan British cheeses,
home-made apple and grape chutney
(four pieces) 12.00

PUDDINGS

Rice pudding, summer fruit jam,
clotted cream (for two) 14.00

Searcys hot chocolate soufflé 8.00

Kent strawberries, milk ice cream 7.00

Tiramisu parfait, Baileys ice cream 7.00

Classic lemon tart, raspberry, crème fraîche 7.00

Sticky banana pudding, banana ice cream,
almond brittle 7.00

Home-made ice cream and sorbet
(three scoops) 6.50

In line with government regulations, we require that all guests register their details to assist with contact test & tracing.



Scan the QR code above to be taken to a secure online form allowing you to check-in to this venue, your contact details will be deleted after 21 days. If you cannot scan the QR code, please visit <https://registerdetails.com/QHP> on your mobile device to check-in.

BRASSERIE MONDAY-SATURDAY 11.30AM-9PM, 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.

(v) Vegetarian - (ve) Vegan

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

CHAMPAGNE BAR

A discretionary 12.5% service charge will be added to your bill.

VAT will be charged at the prevailing rates

Our wine by the glass is served in measures of 175ml but 125ml serves are available. Spirits in 50ml but 25ml available.

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

Vintages may be subject to changes related to suppliers' stock

CHAMPAGNE TRIO 29.00



CHAMPAGNE
TAITTINGER

Reims

BRUT RÉSERVE, NV
PRESTIGE ROSÉ, BRUT, NV
FOLIES DE LA MARQUETTERIE, BRUT, NV
(served in 75ml each)

We take great pride in pouring our private label range. Looking to our rich heritage in the Champagne industry, we took a hands-on approach when working with the renowned Maison Burtin in Épernay to produce our Searcys Selected Cuvée

HOUSE	125ML/150ML/BT/MG
Drappier, Carte d'Or, Brut Champagne, NV	11.50/14.00/72.00/140.00
Searcys Selected Cuvée, Brut Champagne, NV	10.50/12.75/65.00/135.00
Searcys Selected Cuvée Rosé, Brut Champagne, NV	13.50/15.50/75.00

GRANDES MARQUES

125ML/150ML/BT

Lanson, Père et Fils, Brut,
Champagne, NV

14.00/17.00/85.00

Taittinger, Brut Réserve,
Champagne, NV

17.00/19.50/90.00

Taittinger, Folies de la Marquetterie, Brut,
Champagne, NV

23.50/28.00/139.00

Taittinger Prestige Rosé, Brut,
Champagne, NV

18.50/21.00/98.00

SWEETER STYLE

125ML/150ML/BT

Taittinger, Nocturne, Sec,
Champagne, NV

17.50/20.00/95.00

ENGLISH SPARKLING WINES

125ML/150ML/BT

Greyfriars, Cuvée Brut
Surrey, NV

9.95/11.95/58.00

Furleigh Estate, Rosé, Brut
Dorset, NV

12.50/15.00/73.00

Welcome to our collection of the most renowned and respected houses in Champagne. We aim to showcase the full range of flavour profiles.

BRUT	BT
The most typical style of 'dry' Champagne with a wide range of aromas.	
G.H. Mumm, Grand Cordon, Brut, NV	86.00
Laurent-Perrier, La Cuvée, Brut, NV	92.00
Perrier-Jouët, Grand Brut, NV	92.00
R de Ruinart, Brut, NV	94.00
Drappier, Millésime Exception, Brut, 2012	98.00
Veuve Clicquot, Yellow Label, Brut, NV	102.00
Taittinger, Prélude Grand Cru, Brut, NV	105.00
Lanson, Green Label, Organic, Brut, NV	108.00
Taittinger, Brut, 2012	110.00
Laurent-Perrier, Brut, 2007	115.00
Veuve Clicquot, Brut, 2008	115.00
Krug, Grande Cuvée, 165eme Edition, Brut, NV	240.00

ROSÉ	BT
Pink Champagne is delightful, fresh and crisp with red fruit flavours. Enjoy our selection of some of the finest.	
Veuve Clicquot, Rosé, Brut, NV	113.00
Laurent-Perrier, Cuvée Rosé, Brut, NV	115.00
R de Ruinart, Rosé, Brut, NV	118.00
Perrier-Jouët, Blason Rosé, Brut, NV	125.00

LOW DOSAGE	BT
A dryer style of Champagne with less sugar than Brut style.	
Drappier, Brut Nature, Zéro Dosage, NV	94.00
Laurent-Perrier, Ultra Brut, Brut Nature, NV	105.00
Veuve Clicquot, Extra Brut Extra Old	111.00

SEC	BT
The sweeter style of Champagne which is perfect to enjoy on its own, or with dessert.	
Laurent-Perrier, Harmony, Demi-sec, NV	93.00

BLANC DE BLANCS	BT
<i>'White of whites' Champagne is made using only chardonnay grapes.</i>	
Perrier-Jouët, Blanc de Blancs, Brut, NV	115.00
Ruinart, Blanc de Blancs, Brut, NV	120.00
G.H. Mumm Blanc de Blancs, Mumm de Cramant, Brut, NV	160.00

PRESTIGE CUVÉE	BT
<i>The most perfect expression of the style of the house it represents. A highly exclusive wine, produced in lower quantities under the perfect conditions.</i>	
Perrier-Jouët, Belle Epoque, Brut, 2012	180.00
Dom Pérignon, Brut, 2008	220.00
Taittinger, Comtes de Champagne, Blanc de Blancs, Brut, 2006	230.00
Grand Siècle by Laurent-Perrier, Brut, MV	220.00

PRESTIGE CUVÉE ROSÉ	BT
Taittinger, Comtes de Champagne, Rosé, Brut, 2008	275.00

These farmers, grape growers and families who blend the wines from their small vineyards to sell directly to us. This category is for real champagne-lovers; popping a bottle opens an opportunity to celebrate the craft; which is such a unique part of the industry.

SMALL GROWERS	BT
Veuve Fourny, Blanc de Blancs, 1er Cru Vertus, Extra Brut, 2012	98.00
Veuve Fourny, Blanc de Blancs, 1er Cru Vertus, Extra Brut, NV	75.00
Paul Déthune, Grand Cru Ambonnay, Brut, NV	88.00
Paul Déthune Rosé, Grand Cru Ambonnay, Brut, NV	95.00

We pay homage to what is happening across the sparkling wines of the world. We always have our ear to the ground and influence this section based on what's hot in the industry.

WORLD SPARKLING	BT
Bruno Sorg, Crémant d'Alsace, Brut, NV, Alsace, France	60.00
Franciacorta, Cuvée Royale, Marchesi Antinori, Brut, NV, Lombardy, Italy	59.00
Evolution Sokol Blosser, NV Oregon, USA	62.00

HALF BOTTLE	½ BT
Taittinger, Brut Réserve, NV	50.00
MAGNUM	2 BTS
Paul Déthune, Grand Cru Ambonnay, Brut, NV	152.00
Taittinger, Brut Réserve, NV	170.00
Perrier-Jouët, Grand Brut, NV	190.00
Veuve Fourny 1er Cru, Vertus, Blanc de Blancs, Extra Brut, 2011	196.00
Veuve Clicquot, Yellow Label, Brut, NV	200.00
ROSE	
Taittinger, Prestige, Rosé, Brut, NV	185.00
Laurent-Perrier, Rosé, Brut, NV	230.00
JEROBOAM	4 BTS
Taittinger, Brut Réserve, NV	320.00
ROSE	
Laurent-Perrier, Rosé, Brut, NV	540.00
METHUSALEM	8 BTS
Taittinger, Brut Réserve, NV	700.00
NABUCHODONOSOR	20 BTS
Taittinger, Brut Réserve, NV	1800.00

MORE SIZES

UK winemakers are producing some stunning sparkling wines. They often attribute their success, in part to the soil which is a unique chalky texture very similar to that of Champagne.

ENGLISH SPARKLING	BT
Furleigh Estate, Blanc de Noirs, Brut, 2014, Dorset	72.00
Nyetimber, Classic Cuvée, Brut, NV, West Sussex	75.00
Nyetimber, Demi-sec, NV, West Sussex	75.00
Greyfriars Blanc de Noirs, Brut, NV, Surrey	78.00
Nyetimber, 1086 Prestige, Brut, 2009, W. Sussex	199.00

WINES	175ML/250ML/BT
WHITE	
Chenin Blanc, Cellar Selection, Kleine Zalze, Stellenbosh South Africa, 2018	8.50/11.50/34.00
Chardonnay, Joel Gott, California, USA, 2017	12.00/16.00/46.00
RED	
Dão Tinto, Prunus, Private Selection, Douro, Portugal, 2016	8.00/12.00/37.00
Petite Sirah, Guenoc, Langtry Estate, California, USA, 2016	10.50/14.00/41.00
ROSE	
Côtes de Provence, Minuty Prestige, Provence, France, 2018	12.50/17.50/45.00

BEERS AND CIDERS	BT
Vedett Extra White, Belgium, 330ml, 4.7%	5.95
Freedom 4 Lager, UK, 330 ml, 4%	5.50
Aspall draught, Suffolk Cyder, UK, 330ml, 5.5%	5.00

COCKTAILS

Classic Champagne Cocktail Cognac, Angostura bitter, Champagne	12.50
Le Fizz Grey Goose vodka, St Germain Elderflower liquor, fresh lime, soda water	12.50
The St Pancras by Searcys Grand Marnier, vodka, Peach liqueur, 24 Carat gold leaf, brown sugar, Champagne	13.50

HOT DRINKS**EXTRACT COFFEE ROASTERS**

Espresso/macchiato/double espresso/ double macchiato/latte/cappuccino/ Americano/mocha	3.90
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ABYSS 40% CHOCOLATE

Searcys hot chocolate	3.90
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TEA

English Breakfast/Earl Grey/Darjeeling/Assam/ peppermint/chamomile/Jade green tips/ fresh mint	3.90
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SNACKS AND SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.50
Mixed nuts or olives (v)	4.00
Chips, spicy dip (v)	5.50
Carrot and celery crudité, spiced avocado (ve)	5.50
Pork and apple sausage roll, piccalilli	6.50
Mini burgers, dry cured bacon, aged cheddar	14.00
Salt and pepper squid, spicy Marie Rose sauce	7.50

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

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BUBBLE MENU

Taittinger Champagne Brut Réserve, NV

Searcys smoked salmon, blinis

Taittinger Champagne Prestige Rosé, Brut, NV

Mini classic burger, maple cured bacon, aged Cheddar

Taittinger Champagne Folies de la Marquetterie, Brut, NV

Lemon macaroon

45.00 per guest

(Champagne served in 75ml each)

SPRING 2021

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BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

SPIRITS

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Spirits in 50ml but 25ml available.

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GIN	50ML
Bathtub (GB) 43.3%	8.50
Beefeater (GB) 40%	7.00
Beefeater 24 (GB) 45%	9.00
Bombay Sapphire (GB) 40%	8.00
Chase, rhubarb and Bramley apple (GB) 40%	9.00
Martin Millers (GB) 40%	8.00
Plymouth (GB) 41.2%	7.50
Silent Pool (GB) 43%	9.00
Sipsmith (GB) 41.6%	9.00
Sipsmith, Sloe Gin 2017 (GB) 29%	8.50
Tanqueray, N°Ten (GB) 47.3%	12.00
Hendrick's (Scotland) 41.1%	9.00
Gin Mare (Spain) 42.7%	12.50
Monkey 47 (Germany) 47%	13.50
Distillerie de Paris, Batch #1 (France) 43%	14.00
Distillerie de Paris, Bel Air (France) 43%	14.00
No 209 (USA) 46%	9.50
Roku (Japan) 43%	9.50

VODKA	50ML
Chase (GB) 40%	8.50
Absolut (Sweden) 40%	7.00
Absolut, Elyx (Sweden) 43.3%	9.50
Ketel One (Netherland) 40%	9.00
Distillerie de Paris, 75 India (France) 43%	14.00
Grey Goose (France) 40%	10.00
Grey Goose, VX (France) 40%	25.00

LIQUORS	50ML
Drambuie (GB) 40%	6.00
Kummel (GB) 39%	6.00
Baileys (Ireland) 17%	6.00
Amaretto Disaronno (Italy) 28%	6.00
Benedictine DOM (France) 40%	6.00
Chartreuse (France) 55%	6.00
Cointreau (France) 40%	6.00
Grand Marnier (France) 40%	6.00

RUM	50ML
Distillerie de Paris Rhum Galabé (France) 43%	9.95
Ron Zacapa Solera Gran Reserva (Guatemala) 40%	11.50
Diplomatico Reserva Exclusiva (Venezuela)40%	9.95
Rumbullion, Ableforth's (GB) 42.6%	10.00
COGNAC	50ML
Martell XO 40%	13.50
Rémy Martin XO 40%	14.00
Hennessy XO 40%	23.00
Frapin Extra 40% (25ml)	44.00
Hennessy Paradis 40% (25ml)	75.00
Hennessy Paradis Imperial 40% (25ml)	112.50
Hennessy Richard 40% (25ml)	142.50
ARMAGNAC	50ML
Paul Loubère, Vieille Réserve, Bas Armagnac, 40%	12.00
CALVADOS	50ML
Henry de Querville, 40%	7.00
Lemorton, 1999, 40%	23.00

BLENDED	50ML
Johnnie Walker Black Label 40%	8.25
Chivas Regal 12 years old 40%	8.75
Cutty Sark 15 years old 40%	10.20
BLENDED MALT	50ML
Monkey Shoulder 40%	7.75
Johnnie Walker Blue Label 40%	45.00
ISLANDS	50ML
Talisker 10 years old (Skye) 45.8%	10.25
Highland Park 12 years old 40%	10.50
LOWLAND	50ML
Glenkinchie 12 years old 43%	11.50
ISLAY	50ML
Ardberg 10 years old 46%	9.25
Bowmore 12 years old 40%	9.25
Laphroaig 10 years old 40%	10.50
Lagavulin 16 years old 43%	16.00

HIGHLAND	50ML
Glenmorangie 10 years old 40%	9.50
Macallan Gold 40%	11.50
Glenfarclas 15 years old 46%	12.50
Oban 14 years old 43%	13.50
Dalmore 12 years old 40%	13.50
Dalmore King Alexander the 3rd 43%	36.50
Glenmorangie Signet 46%	40.00

SPEYSIDE	50ML
Glenfiddich 12 years old 40%	8.75
Benrinnes 15 years old 43%	11.50
Glenfiddich Solera reserve 15 years old 40%	12.50
Glenlivet 18 years old 48%	21.00
Glenfiddich 21 years old 40%	31.00
Glenlivet 1948 40%	100.00

BOURBON	50ML
Buffalo Trace 45%	6.50
Marker's Mark 45%	8.00
Woodford Reserve 40%	8.50

WHISKEY - REST OF THE WORLD	50ML
Canadian Club (Canada) 40%	6.00
Jameson (Ireland) 40%	6.25
Bushmills Original (Ireland)	6.50
Jack Daniel No7 (USA) 40%	6.50
Jack Daniel's Single Barrel (USA) 40%	13.00

FRANKLIN & SONS LTD	200ML
<p>Dating back to Victorian, Franklin & Sons has had a passion for original with finest ingredients from around the world.</p>	
Natural Indian Tonic Water, Light Tonic Water, Flavoured Tonic Water - Rhubarb with Hibiscus, Pink Grapefruit with Bergamot, Elderflower with Cucumber, Rosemary with Black Olive, Sicilian Lemon	3.50
Original Lemonade, Soda Water 1886	3.50
Original Ginger Ale, Brewed Ginger Beer	3.50
PORT	100ML/BTL
Graham's Tawny, 10 Years Old, Portugal	8.50
Dow's Crusted NV, Portugal	6.75/35.00
Dow's Ruby, Portugal	5.00/28.50
SWEET WINES	100ML/BTL
Jurançon, Château Jolys, Cuvée Jean, 2016, South West, France (375ml)	4.50/28.00
Rasteau, VDN, Domaine de Beurenard, 2014, Rhône, France (500ml)	4.50/29.00
Moscatel Naturalmente Dulce, Finca Antigua, 2018 La Mancha, Spain (375ml)	4.50/35.00

ST PANCRAS

BY SEARCYS

STARTERS

Wild garlic and potato soup (ve)

Crispy Gressingham duck salad, mooli,
ginger, maple and soy dressing

Farmhouse terrine, spiced fruit chutney,
toasted sourdough

Cornish sardine fritters,
warm potato salad, avocado and lime

MAIN COURSES

Tomato and basil risotto,
grilled spring vegetables (ve)

Dry aged Lake District sirloin,
Yorkshire pudding, roast potatoes,
Spring vegetables

Kent pork belly, slow-cooked pig cheek,
potato cake, apple, ginger sauce

Cornish cod, charred gem,
British asparagus, samphire

PUDDINGS

Rice pudding, summer fruit jam,
clotted cream (for two)

Sticky banana pudding,
banana ice cream, almond brittle

Chocolate and coffee meringue, vanilla

Artisan British cheeses,
home-made apple and grape chutney
(supp 5.00)

3 COURSES – 45.00

WITH A GLASS OF WINE (175ML)

CHENIN BLANC, CELLAR SELECTION,
KLEINE ZALZE,
STELLENBOSH, SOUTH AFRICA 2020

CARIGNAN MERLOT, MONT ROC,
LANGUEDOC, FRANCE 2017

VIN OCCITAN BY SEARCYS ROSÉ,
DOMAINE PREIGNES LE VIEUX,
LANGUEDOC, FRANCE

BRASSERIE FATHER'S DAY MENU SPRING 2021

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