

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

SUSTAINABLE MENU - SUMMER 2018

We created a menu that champions our local produce and celebrates seasonality for the Sustainable Restaurant Association's board lunch last month. It's been such a success that we decided to offer it to all our customers this summer. It showcases the best and freshest dishes of the season, including Raymond Blanc's favourite, the chilled tomato soup.

STARTER

Chilled Isle of Wight tomato soup (v)

MAIN COURSE

Young peas and broad beans spelt, feta, mint (v)

PUDDING

Norfolk treacle tart, Devonshire clotted cream (v)

SIDES - 4.00 EACH

Chips / mashed Yukon Gold potatoes / Carroll's mixed heritage potatoes / buttered mixed young greens / Chantenay carrots / mixed leaf salad

2 COURSES - 19.00
WITH FIZZ - 25.00



3 COURSES - 25.00
WITH FIZZ - 29.00



@SEARCYSTPANCRA

@THE_SRA

#ONEPLANETPLATE

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