

SEARCYS

AT ST PANCRAS

NIBBLES

Nocellara green olives (ve)	4.75
Rosemary nut mix (ve)	4.75

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.00/6.50
Vegetable crudités Avocado and yoghurt dip (v)	8.00
Korean popcorn chicken	9.75
Salt and pepper squid Lemon aioli	13.50
Mini burgers Bacon, aged Cheddar	15.50
BBQ pulled pork sliders Red cabbage slaw	17.00

TO SHARE

Charcuterie board Pickled vegetables, toasted sourdough	26.00
Artisan British cheese Quince jelly, seeded crackers (v)	3 for 15.00

ALPINE SKI MENU

3 courses 42.00
with a glass of Searcys English Sparkling Wine

Brasserie Monday to Saturday 12pm – 9pm

STARTERS AND SALADS

Roasted celeriac soup Whipped horseradish cream, pickled apple, croutons (v)	9.50	Fish cake Red cabbage coleslaw, mango, carrot, coriander	16.00
Devilled eggs Watercress, radish, smoked paprika	11.00	House game terrine Pork, guinea fowl, confit roscoff onion, dried prunes	15.50
Spinach and mandarin salad Rocket, pine nuts, maple and poppy seed dressing (ve)	14.50	Searcys gin-cured salmon gravadlax (S) Fennel pollen cream, dill cucumber	17.00
Winter squash salad Butternut squash, Brussels sprouts, pear, walnut, goat's cheese, honey croutons	14.50	Searcys Caesar salad (S) Smoked chicken, anchovy, croutons	13.50/20.00

MAIN COURSES

Pumpkin and sage ravioli Roasted squash, chestnut (ve)	20.00	Braised corn-fed chicken Mashed potato, mushroom, white wine tarragon sauce	27.00
Searcys battered haddock (S) Minted peas, tartare sauce, triple-cooked chips	22.00	Seared Cornish cod White bean stew, hazelnut gremolata	28.00
Shetland mussels marinere Grilled baguette	25.00	48 DAY DRY-AGED LAKE DISTRICT BEEF Choice of peppercorn or bearnaise sauce	
Searcys fish pie (S) Herb brioche crumb, buttery mash	24.00	Sirloin 250g	39.00
Slow-cooked pork belly Grilled hispi cabbage, apple ketchup	24.50	Ribeye 250g	42.00
		Côte de boeuf 1kg for two Served with a choice of two sides	98.00

BURGERS AND SANDWICHES

Chickpea and peanut burger Avocado salsa, triple-cooked chips (ve)	19.75	Croque Monsieur	18.00
Searcys beef burger (S) Bacon, mature cheddar, triple-cooked chips	22.50	Croque Madame Fried hen's egg	19.00

GIFTS AND EXPERIENCES

Treat your loved ones to an indulgent experience with a day out at Searcys St Pancras. Choose from bubbles at Europe's longest champagne bar, or dinner for two in the brasserie!
Shop now at searcys.co.uk/gifts



SEAFOOD

Searcys Atlantic prawn cocktail (S) Marie-Rose dressing, avocado, lemon	18.00
Caviar Exmoor Cornish Caviar (30 grams), blinis, crème fraîche, boiled egg, lemon, capers, shallots	78.00

SIDES

Green leaf salad (ve)	6.00
Buttered mixed greens (v)	6.00
Mashed potatoes (v)	6.00
Triple-cooked chips (ve)	6.00
Spiced honey-roasted carrots (v)	6.00



SEARCYS SIGNATURES

Searcys was founded in 1847 and has been at the heart of British Hospitality for over 175 years. Located in some of the most magnificent locations across the UK, our history remains a constant source of inspiration today. Our wonderful chefs have crafted Searcys Signature Dishes, using the best of seasonal ingredients, that marry our illustrious heritage and traditions.

(v) Vegetarian (ve) Vegan

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. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.