

SEARCYS
AT ST PANCRAS



@SEARCYSTPANCAS

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SEARCYS 1847 MENU

Three courses 39.00

STARTERS

Forest mushroom soup

Sourdough croutons (v)

Beetroot and heritage carrots

Pine nuts, rocket pesto (ve)

House game terrine

Pork, chicken, preserved lemon, tarragon



MAIN COURSES

Braised corn-fed chicken

Mashed potato, semi dried tomato, basil jus

Searcys fish pie (S)

Herb brioche crumb buttery mash

Saffron risotto

Spinach, ricotta, lemon (v)



DESSERTS

Rhubarb Eton mess coupe

Vegan chocolate brownie

Raspberry, vanilla custard (ve)

Selection of ice cream and sorbet

Two scoops

(v) Vegetarian (ve) Vegan (S) Searcys signatures

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.