

SEARCYS

AT ST PANCRAS



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.

NIBBLES

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

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.00/6.50
Vegetable crudités Hummus (ve)	8.00
Peas and mint arancini	9.00
Buttermilk fried chicken Old bay spice mayonnaise, lime	10.00
Salt and pepper squid Sweet chili sauce	13.50
Lamb kofta Minted yoghurt	12.00
Mini beef burgers Bacon, mature cheddar	15.50

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.

STARTERS AND SALADS

Forest mushroom soup Sourdough croutons (v)	9.50	Leek vinaigrette Parsley, hazelnut (ve)	12.00
Searcys gin-cured salmon gravadlax (S) Dill cucumber, fennel pollen cream	18.00	Devilled eggs Watercress, radish, smoked paprika	11.00
Searcys Caesar salad (S) Smoked chicken, anchovy, croutons	13.50/20.00	Beetroot and heritage carrots Pine nuts, rocket pesto (ve)	14.50
House game terrine Pork, chicken, preserved lemon, fennel seeds	15.50	Spring mix salad Avocado, peas, radish, pickled strawberries (ve)	16.00

MAIN COURSES

Ricotta and pea ravioli Parmesan (ve)	19.00	Confit spring lamb shoulder Dry apricot, turnip, creamy polenta, rosemary	32.00
Searcys battered haddock (S) Minted peas, tartare sauce, triple-cooked chips	22.00	Roasted chicken breast Asparagus, confit shallot, carrot puree, basil jus	28.00
Searcys fish pie (S) Herb brioche crumb, buttery mash	24.00	Slow-cooked pork belly Grilled hispi cabbage, apple ketchup	24.50
Scottish salmon New potatoes, spinach, curry butter sauce	26.00	48 DAY DRY-AGED LAKE DISTRICT BEEF Choice of peppercorn or bearnaise sauce	
Seared sea bass fillet Aubergine, freekeh, herb salad	27.00	Sirloin 250g	39.00
Cornish mussels mariniere Grilled baguette	25.00	Ribeye 250g	42.00

BURGERS AND SANDWICHES

Vegan burger Triple-cooked chips (ve)	22.00	Brasserie Club Roasted chicken, egg, lettuce, tomato	18.00
Searcys beef burger (S) Bacon, mature cheddar, triple-cooked chips	23.00	Croque Monsieur	18.00
		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](https://searcys.co.uk/gifts)



TO SHARE

Artisan British cheese Quince jelly, seeded crackers (v)	15.00
Charcuterie board Cornichons, toasted sourdough	26.00

SEAFOOD

Searcys Atlantic prawn cocktail (S) Marie-Rose dressing, avocado, lemon	19.00
Exmoor Cornish caviar 30g Blinis, crème fraîche, boiled egg, lemon, capers, shallots	78.00
Prawns Lemon aioli	18.00
Chilled mussels Saffron mayonnaise	12.00
Avruga caviar Egg, crème fraîche, potato crisp	14.00

SIDES

Creamy polenta, parmesan (v)	6.00
Triple-cooked chips (ve)	6.00
Grilled broccolini, crispy shallots (ve)	6.00
Mixed green salad (ve)	6.00
Peas and bacon	6.00

SEARCYS 1847 MENU

3 courses 39.00
with a glass of Searcys English
Sparkling Wine

(v) Vegetarian (ve) Vegan