

SEARCYS BRASSERIE

AT ST PANCRAS



MAKE IT LIMITLESS

Unlimited English Sparkling Wine or non-alcoholic Sparkling Wine 90 minutes of unlimited pour	60.00
Unlimited Champagne 90 minutes of unlimited pour	70.00

NIBBLES

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

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4.00/6.50
Buttermilk fried chicken Old Bay spiced mayonnaise, lime	10.00
Lamb kofta Minted yoghurt	12.00
Peas and mint arancini	9.00



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.

STARTERS

Searcys gin-cured salmon gravadlax [Ⓢ] Dill cucumber, fennel pollen cream	18.00	Beetroot and heritage carrots Pine nuts, rocket pesto (ve)	14.50
Searcys Caesar salad [Ⓢ] Roasted chicken, anchovies, croutons	13.50/20.00	Spring salad Avocado, peas, radish, pickled strawberries (ve)	16.00

BRUNCH

Full English breakfast Blythburgh streaky bacon, Cumberland sausage, Lake District black pudding, tomato, mushroom, baked beans, eggs	16.50	Avocado toast Avocado, lemon, sourdough (v)	13.00
Eggs Florentine Spinach (v)	12.00	Shakshuka Poached eggs, chickpeas, red pepper sauce, spinach, coriander, feta (v)	14.50
Eggs Benedict Cured ham	14.00	Buttermilk pancakes Maple syrup butter and streaky bacon	11.00
Eggs Royale Chapel & Swan smoked salmon	14.00	Homemade waffles Chocolate sauce, chantilly	12.50

MAIN COURSES

Searcys battered haddock [Ⓢ] Minted peas, tartare sauce, triple-cooked chips	22.00
Searcys fish pie [Ⓢ] Herb brioche crumb, buttery mash	24.00
Vegan burger Triple-cooked chips (ve)	22.00
Searcys beef burger [Ⓢ] Bacon, mature cheddar, triple-cooked chips	23.00
Scottish salmon New potatoes, spinach, curry butter sauce	26.00
Croque Monsieur/ Madame	18.00/19.00

SUNDAY ROAST

All roasts are served with
Green seasonal vegetables, roasted potatoes,
braised carrots, Yorkshire pudding, gravy

Lake District roast-beef	32.00
Paddock Farm pork	28.00
Cauliflower steak (ve)	21.00

COCKTAILS

Bloody Mary Vodka, Searcys Bloody Mary mix	14.00
Mimosa Searcys Selected Cuvée Champagne, orange juice	16.00
Almond Vodka Collins Vodka, almond syrup, lemon juice, soda water	14.00
Melon Spritz Midori, Melonade liqueur, lime juice, soda water	14.00
Sunday Splash Olmecca Reposado, creme de cassis, lemon juice, sugar, tonic water	14.00
Pornstar Martini Vodka, Passoa, passion fruit puree, lime, vanilla, prosecco	14.00
Espresso Martini Vodka, Kahlua, sugar syrup, freshly brewed coffee	14.00

DESSERTS

Rhubarb Eton mess coupe	8.00
Searcys Rum savarin Pineapple, vanilla Chantilly	9.00
Vegan chocolate brownie Raspberry, vanilla custard (ve)	8.50
Crème caramel	8.00
Selection of ice cream and sorbet Two scoops	7.00
Artisan British cheeses Quince jelly, seeded crackers (v)	15.00

(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.