

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
Black pepper and pecorino picos (v)	4.75

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4/6.50
Vegetable crudités Hummus (ve)	8
Peas and mint arancini	9
Buttermilk fried chicken Old bay spice mayonnaise, lime	10
Salt and pepper squid Sweet chili sauce	13.50
Smoked aubergine croquette Sundried tomato and feta (v)	9
Mini beef burgers Bacon, mature cheddar	15.50
House game terrine Pork, black pudding, roasted pepper, olive, basil	15.50

STARTERS AND SALADS

Chilled pea soup Cucumber and mint (ve)	9.50	Burrata di Bufala Cherry tomato, focaccia, pomegranate molasses, basil (v)	18
Searcys gin-cured salmon gravadlax (S) Dill cucumber, fennel pollen cream	18	Devilled eggs Watercress, radish, smoked paprika	11
Searcys Atlantic prawn cocktail (S) Marie-Rose dressing, avocado, lemon	19	Beetroot and heritage carrots Pine nuts, rocket pesto (ve)	14.50
Searcys Caesar salad (S) Roasted chicken, anchovy, croutons	13.50/20.00	Spring salad Courgette, avocado, peas, poppy seed dressing (ve)	16

MAIN COURSES

Cauliflower steak Tahini, yoghurt, nduja, sage (ve)	21	Lamb chop and Merguez sausage Creamy polenta, cherry tomato, harissa lamb jus	32
Searcys battered haddock (S) Minted peas, tartare sauce, triple-cooked chips	22	Roasted chicken breast Asparagus, confit shallot, carrot puree, basil jus	28
Searcys fish pie (S) Herb brioche crumb, buttery mash	24	Slow-cooked pork belly Grilled hispi cabbage, apple ketchup	24.50
Scottish salmon Grilled broccoli, courgette velouté, dill	26	48 DAY DRY-AGED LAKE DISTRICT BEEF Choice of peppercorn or bearnaise sauce	
Spinach and ricotta tortelloni Tomato sauce, basil (v)	19	Sirloin 250g	39
Cornish mussels mariniere Grilled baguette	25	Ribeye 250g	42

SIDES

Creamy polenta, parmesan (v)	6	Grilled broccolini, crispy shallots (ve)	6
Triple-cooked chips (ve)	6	Mixed green salad (ve)	6
Buttered new potatoes (v)	6		

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!
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TO SHARE

Artisan British cheese Quince jelly, seeded crackers (v)	15
Charcuterie board Cornichons, toasted sourdough	26
Exmoor Cornish caviar 30g Blinis, crème fraîche, boiled egg, lemon, capers, shallots	78

BURGERS AND SANDWICHES

Vegan burger Triple-cooked chips (ve)	22
Searcys beef burger (S) Bacon, mature cheddar, triple-cooked chips	23
Brasserie Club Roasted chicken, egg, lettuce, tomato	18
Croque Monsieur/ Madame	18/19

SEARCYS 1847 MENU

3 courses £39
with a glass of Searcys English Sparkling Wine

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.

(v) Vegetarian (ve) Vegan