




# SEARCYS ST PANCRAS

RESTAURANT & BAR






## SNACKS & SMALL PLATES

	Crunchy radishes, Maldon sea salt (v)	3
	Mixed sourdough	3.5
	Sweet potato & smoked almond hummus, flat bread (v)	4.5
	Broccoli fritter, mango relish (v)	5
	Cornish potted mackerel	5
	Warm Ragstone goat's cheese and black olive parcel (v)	5.5
	Lincolnshire sausage roll, Piccalilli	6
	Crab rarebit, sweetcorn bread	6
	Salt & pepper squid, Bloody Mary sauce	6.5




## STARTERS

	Spring vegetable broth, saffron, tomato (v)	6
	Country terrine, sourdough, pickled capers	7
	Grilled sardines, capers, lemon & chili	7
	Beef carpaccio, apple & celeriac slaw	9.5
	Brighton Ashdown smoked salmon, horseradish cream, pickled cucumber	12
	Buttered Evesham asparagus, Hollandaise (v)	12





## SALADS

	Red fruit quinoa, baby spinach, avocado, pink grapefruit, toasted seeds (v)	9.5
	Heritage tomato, mozzarella, pesto & pickled red onion (v)	11
	Evesham asparagus, pea shoots, broad beans, lemon, goats curd (v)	12
	The Chicken Caesar	12
	Yellow fin tuna Niçoise	13



## SHELLFISH

	Jersey / Carlingford Oysters 3/6/12	11/17/30
	Prawn cocktail	13
	Scallops baked in shell, mussel & leek cream	13.5
	Portland dressed crab	18
	The British Isles Board: oysters, lobster, dressed crab, prawns	68


## MAINS

	Ricotta dumplings, grilled vegetables, basil, pine nuts (v)	13
	Broad bean, wild garlic, morel mushroom risotto (v)	15
	Beef burger, dry cured bacon, Stilton or Keen's cheddar, chips	15
	Champagne battered haddock, chips, minted peas, tartar sauce	16
	Creedy carver chicken pie	17
	Cornish rump of lamb, artichokes, shallots, rosemary, feta	19
	Fillet of Halibut, sea vegetables	24

## SHARING

	Artisan British cheeses – Ragstone, Stilton, Wigmore, Keen's cheddar	18
	Charcuterie – venison salami, Suffolk chorizo, Somerset pokers, cured English ham	21
	Classic fish pie, buttered spring vegetables	34
	Dry aged Hereford rib of beef	59
	The British Isles Board: Oysters, lobster, dressed crab, prawns	68




## GRILL

	Dry aged Hereford beef (Served with peppercorn, Béarnaise sauce or garlic butter)	
	Sirloin	29
	Rib eye	28
	Young chicken, green chili, garlic & lime	18

## SIDES

	Chips, Green beans, Chantenay carrots, Jersey royals	4.5
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## PUDDINGS

	Floating island	6
	Ice creams, sorbets	6
	Warm chocolate cake, mint ice cream	7
	English curd and rhubarb cheesecake	7
	Seasonal fruits	7
	Lemongrass burned custard, coconut sorbet	7.5

ENGLISH



EXPRESS



1920S



HEALTHY






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*A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. We are happy to cater for any special requirements. Our foods may contain nuts, derivatives of nuts or other allergens. All caution has beentaken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef.*





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## RESTAURANT & BAR






### SNACKS & PETITES ASSIETTES

	Radis croquants, sel de Maldon	3
	Pain au levain	3.5
	Houmous aux amandes et pommes de terre douces, pain plat (v)	4.5
	Beignets de brocoli et compote de mangue (v)	5
	Rillettes de maquereau de Cornouaillais	5
	Petits paquets de chèvre de Ragstone, olive noir (v)	5.5
	Feuilleté de saucisse de Lincolnshire, Piccalilli	6
	Toast au fromage Gallois, crabe et maïs	6
	Friture d'encornet, sauce Bloody Mary	6.5




### ENTREES

	Soupe de légumes paysanne, tomate et safran (v)	6
	Terrine de campagne, pain et câpres	7
	Sardines, câpres, citron & piments grillées	7
	Carpaccio de boeuf, rémoulade de pomme & céleri rave	9.5
	Saumon fumé de Brighton Ashdown, crème de raifort	12
	Asperges d'Evesham, sauce Hollandaise (v)	12





### SALADES

	Salade de quinoa, pousses d'épinard, avocat, pamplemousse	9.5
	Salade de tomates Heritage, Mozzarella, pesto et oignon rouge aigre doux (v)	11
	Salade d'asperges d'Evesham, germes de petits pois, fèves, caillés de chèvre (v)	12
	La salade Caesar	12
	Salade de thon Niçoise	13



### FRUITS DE MER

	Huîtres de Jersey / Carlingford 3/6/12	11/17/30
	Cocktail de crevettes sauce Marie Rose	13
	Noix de Saint Jacques, crème de poireau et moules	13.5
	Crabe de Portland	18
	Plateau de fruits de mer: huitres, homard, crabe et crevettes	68


### PLATS PRINCIPAUX

	Gnocchi à la Ricotta, légumes grillés, basilic, pines de pin (v)	13
	Risotto de morilles, fèves, ails sauvage (v)	15
	Le burger de boeuf, bacon, au choix de bleu de Stilton ou cheddar Keen	15
	Pané de haddock au Champagne, frites, petit pois, sauce Tartare	16
	Poulet de Creddie en croûte	17
	Filet d'agneau Cornouaillais, artichaut, échalote, romarin et feta	19
	Filet de flétan, légumes de la mer	24

### PARTAGE

	Plateau de fromages britanniques – Ragstone, Stilton, Wigmore, Keen's	18
	Charcuterie – Salami de chevreuil, chorizo de Suffolk, saucisse de Somerset, jambon de pays Anglais	21
	Le gratin de poisson Classique, légumes de printemps	34
	Côte de boeuf d'Hereford	59
	Plateau de fruits de mer: huîtres, homard, crabe et crevettes	68




### GRILL

	Boeuf d'Hereford (sauce au poivre, Béarnaise ou beurre à l'ail)	
	Entrecôte	29
	OEillet de côtes	28
	Poussin, piment vert, ail et citron vert	18

### LEGUMES

	Frites, haricots verts, carottes de Chantenay, pommes de terre Jersey royal	4.5
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### DESSERTS

	Ile flottante	6
	Glaces et sorbets	6
	Gâteau au chocolat, glace à la menthe	7
	Gâteau au fromage et rhubarbe	7
	Coupe de fruits	7
	Crème Brulée à la citronnelle, sorbet noix de coco	7.5

FRENCH



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