

SEARCYS ST PANCRAS

SNACKS

🕒	Olives	4
🕒	Mixed nuts	4
🕒	Chips, dip	5
🕒	Crunchy radishes, Maldon sea salt	3
🕒	Mixed sourdough	3.5
🕒	Sweet potato & smoked almond hummus, flat bread (v)	4.5
	Salt & pepper squid, Bloody Mary sauce	6.5

SMALL PLATES

	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
	Mini burgers, bacon, cheese	12
🕒	Brighton Ashdown smoked salmon, horseradish cream, pickled cucumber	12

SHELLFISH

🕒	Jersey / Carlingford Oysters 3/6/12	11/17/30
	Prawn cocktail	13
🕒	Portland dressed crab	18
	Caviar & blinis (oscietra 30g)	60
	The British Isles Board: oysters, lobster, dressed crab, prawns	68

SHARING

	Artisan British cheeses – Ragstone, Stilton, Wigmore, Keen's cheddar	18
🕒	Charcuterie – venison salami, Suffolk chorizo, Somerset pokers, cured English ham	21
	The British Isles Board: oysters, lobster, dressed crab, prawns	68

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



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