

SEARCYS

ST PANCRAS GRAND

Brasserie | Champagne Bar | Oyster Bar | Events | Private Dining

OYSTERS

JERSEY OYSTERS ½ dozen £18 | nine £26 | dozen £33
CARLINGFORD OYSTERS ½ dozen £15.50 | nine £22.50 | dozen £29.50
OYSTERS & CHAMPAGNE ½ dozen rock oysters £25.50
Perfectly paired with a glass of fizz

BREADS

FRESH BREAD £3.50

STARTERS

CARROT & GINGER SOUP
£7

DORSET CRAB WALDORF SALAD
Pickled cucumber & crab cakes £11

SMOKED CHICKEN CEASAR SALAD
Pancetta, soft boiled egg £7.50/£14

LONDON CURED SMOKED SALMON
Horseradish cream, pickled cucumber,
blinis & caviar £12.50

SEARED SCALLOPS, SLOW COOKED PORK
Cauliflower puree & apple salad £12

SCOTTISH BEEF CARPACCIO
Apple & celeriac slaw, bone marrow toast
£9.50

COUNTRY TERRINE
Fruit relish & sourdough £8.50

CHELTENHAM BEETROOT
Goats curd, endive & watercress salad &
walnut dressing £8

GRILLS

RIB EYE STEAK £27
260g

SIRLOIN £31
260g

CÔTE DE BOEUF (for two) £60
600g

YELLOW FIN TUNA £22
Asian style salad

(All served with field mushroom & peppercorn, béarnaise sauce or garlic butter)

MAINS

JERUSALEM ARTICHOKE RISOTTO
Ceps, roast almonds, truffle oil £8/£14

GRESSINGHAM DUCK CONFIT
Sweet spice, cassoulet of butter beans £17

FIVE SPICED MONKFISH
Curried red lentils, coriander, broccoli bhajis & coconut cream £23

GRAND BEEF BURGER
Dry cured bacon & aged cheddar £15

MACARONI
Tomato, basil & mozzarella £14.50

CREEDY CARVER CHICKEN PIE
£15

WHOLE DOVER SOLE
Green beans, potato, capers & parsley butter £35.50

SADDLE OF RABBIT, PARMA HAM
Celeriac, confit potatoes celeriac £21

LOIN OF VENISON
Slow cooked red cabbage & quince puree £24

TEMPURA & FIZZ BATTERED HADDOCK
Chunky chips & tartar sauce £14



SIDES

CHIPS | GREEN BEANS | CARROTS | ROCKET & PARMESAN SALAD | NEW POTATOES
£3.50 each

HOST YOUR EVENT AT ST PANCRAS GRAND

3 course seasonal menu from £30.00 per person

Ask reception for more details on how to book

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12.5 % discretionary service charge will be added to your bill. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of the Searcys team who will be pleased to discuss your needs with the Duty Manager or Allergy Champion