

ST PANCRAS

BY SEARCYS

STARTERS

Globe artichoke barigoule, pickled carrots, orange, saffron mayonnaise (ve)

French farmhouse terrine, fruit chutney, walnut bread

Scottish salmon tartare, whipped salmon roe, crisp bread

MAIN COURSES

Gnocchi, grilled cep, tarragon (ve)

Lake District Bavette, Carroll's mashed potatoes, autumn mixed greens,
red wine sauce (cooked medium rare)

Roast monkfish, smoked bacon chowder, wilted hispi cabbage

PUDDINGS

Chocolate mousse, cherry financier, cherry sorbet

Pear and almond tart, green apple mascarpone (v)

Yorkshire rhubarb, vanilla and ginger trifle

Artisan British cheeses, home-made apple and grape chutney (four pieces)
(+5.00 supp)

PDR MENU AUTUMN 2022

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rates.

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 2000 kcal a day. (v) Vegetarian - (ve) Vegan