





SEARCYS ST PANCRAS RESTAURANT & BAR

ENGLISH



SNACKS

	London sourdough , walnut bread, Somerset butter (v)	3.5
	Sweet potato and smoked almond hummus, flat bread (v)	4.5
	Scotch egg, piccalilli	4.5
	Worcestershire purple broccoli fritter, cucumber mint yogurt (v)	5.5
	Warm Ragstone goat's cheese (v)	6
	Cod fish fingers, tartar sauce	6
	Portland crab rarebit	6



STARTERS

	Autumn broth, shoulder of Colne Valley lamb, pearl barley	8
	Lyme Bay squid with black ink spelt	8.5
	Brighton Ashdown smoked salmon, horseradish cream & pickled cucumber	12
	Orkney scallops, whipped cauliflower, roast hazelnut & shaved romanesco	14
	Cured English meat; Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham(for two)	22






SALADS

	Red fruit quinoa, baby spinach, avocado, pink grapefruit, toasted seeds (v)	9.5
	Bath blue, candied walnuts, dandelion & watercress salad (v)	9.5
	The chicken Caesar	12

SHELLFISH

	British oysters: 3/6/12	12/19/35
	Carlingford rock, Jersey rock & Falmouth native oysters	
	Falmouth Bay prawn cocktail	14
	Portland dressed crab	18
	The British Isles platter: Colchester oysters, lobster, Portland crab, Falmouth Bay prawns, West Country mussels and clams (for two)	69

MAINS

	Jerusalem artichoke, Scottish girolles & thyme dumplings (v)	15
	Roast Ironbark pumpkin & Shropshire blue risotto (v)	14
	Searcys burger, dry cured bacon, Stilton or Keen's cheddar, chips	15
	Camden pale ale battered haddock, minted peas, chips, tartar sauce	16
	Creedy carver chicken pie	17
	Lake District beef cheek, Carrols heritage mash potato, Penny bun mushroom	20
	Cornish bream, local shellfish & seashore vegetables	24
	Brixham fish pie, buttered autumn vegetables (for two)	35



STEAKS

	45 days house aged Lake District beef:	
	Rib eye 280g	28
	Sirloin 280g	29
	Rib of beef on the bone 600g (for two)	59
	<i>Choice of peppercorn or Béarnaise sauce</i>	
	<i>All served with flat cap mushroom, grilled tomato, watercress</i>	

SIDES

	Chips, buttered sprout tops, honey roast parsnips, Pippa potatoes, dandelion & watercress salad	4.5
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PUDDINGS

	Ice cream and sorbet (three scoops)	6
	Apple pie, custard, vanilla ice cream	7
	Lemon curd and blackberries brown sugar meringue	7
	Warm chocolate cake, whisky ice cream	7
	Plum and gingerbread trifle	7
	Chocolate and hazelnut mousse, salted caramel ice cream	7
	British cheeses: Ragstone, Bath Blue, Keen's cheddar, Wigmore	12



RAPIDE



1920S



SAIN





SIGNATURE

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 been taken 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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FRENCH



SNACKS

	Pain au levain et noix, beurre de Somerset	3.5
	Houmous aux amandes et pommes de terre douces, pain plat (v)	4.5
	Scotch egg, Piccalilli	4.5
	Beignets de brocoli de Worcester, concombre et menthe (v)	5.5
	Filo de chèvre de Ragstone, olive noir (v)	6
	Cabillaud goujon, sauce tartare	6
	Toast au fromage Gallois, crabe et maïs	6



ENTREES

	Soupe de légumes paysanne, mijoté d'agneau de la vallée de Colne, orge perlée	8
	Risotto d'épeautres à l'encre de sèche, encornets de la baie de Lyme	8.5
	Saumon fumé de Brighton Ashdown, crème de raifort, concombre	12
	Noix de Saint Jacques d'Orkney, noisettes et copeaux de choufleur	14
	Charcuterie :	
	Salami de chevreuil d'Ecosse, chorizo de Suffolk, saucisse de Somerset, jambon de pays Anglais (pour deux)	22






SALADES

	Salade de quinoa, pousses d'épinard, avocat, pamplemousse(v)	9.5
	Salade bleu de Bath, noix, cresson (v)	9.5
	La salade Caesar au poulet	12

FRUITS DE MER

	Huîtres des Iles Britanniques 3/6/12	12/19/35
	Carlingford rock, Jersey rock & Falmouth native	
	Cocktail de crevettes de Falmouth sauce Marie Rose	14
	Crabe de Portland	18
	The British Isles platter:	
	Huitre de Colchester, ½ homard, Crabe de Portland, gambas de Falmouth Bay, moules et clams de West Country (pour deux)	69

PLATS PRINCIPAUX

	Topinambours, girolles d'Ecosse et gnocchi au thym(v)	15
	Risotto de potimarron Ironbark et bleu de Shropshire, pignons de pin (v)	14
	Le burger Searcys, bacon, au choix de bleu de Stilton ou cheddar Keen, frite	15
	Pané de haddock à la bière de Camden, frites, petit pois, sauce Tartare	16
	Poulet de Creddie en croûte	17
	Joue de boeuf braisé, pommes purée Carrols Heritage	20
	Filet de daurade de Cornish, crustacé, légumes de la mer	24
	Le gratin de poisson Classique, légumes d'hiver (pour deux)	35



GRILL

	Boeuf du Lake District age de 45 jours:	
	Oeillet de côtes 280g	28
	Entrecôte 280g	29
	Côte de boeuf 600g (for two)	59
	<i>Choix de sauce peppercorn ou Béarnaise</i>	
	<i>Servi avec champignon, tomate et cresson</i>	

LÉGUMES

	Frites, choux de Bruxelles, Pommes nouvelles Pippa, Salade cresson et dandelion, Navets au miel	4.5
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DESSERTS

	Glaces et sorbets	6
	Tourte aux pommes, glace vanille, creme Anglaise	7
	Cassonade, meringue, crème de citron et mûres	7
	Moelleux au chocolat, glace whisky	7
	Verrine aux prunes, pain d'épices et crème à la vanille	7
	Mousse au chocolat, noisette, glace caramel salé	7
	Les fromages Britanique	12
	chevre de Ragstone, bleu de Bath, cheddar de Keen's, Wigmore	



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