

SEARCYS ST PANCRAS

SNACKS

🕒	London sourdough , walnut bread, Somerset butter (v)	3.5
🕒	Mixed nuts	4
🕒	Olives	4
🕒	Sweet potato & smoked almond hummus, flat bread (v)	4.5
🕒	Chips, dip	5

SMALL PLATES

	Scotch egg, Piccalilli	4.5
	Worcestershire purple broccoli fritter, cucumber mint yogurt (v)	5.5
	Portland crab rarebit	6
	Warm Ragstone goat's cheese (v)	6
	Cod fish fingers, tartar sauce	6
🕒	Mini burgers, bacon, Keen's cheddar	12
	Brighton Ashdown smoked salmon, horseradish cream, pickled cucumber	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
	Caviar & blinis (oscietra 30g)	60
	The British Isles platter: Carlingford oysters, lobster, Portland crab, Falmouth Bay prawns, West Country mussels and clams (for two)	69

SHARING

	British cheeses: Ragstone, Bath Blue, Keen's cheddar, Wigmore	19
🕒	Cured English meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham (for two)	22
	The British Isles platter: Carlingford oysters, lobster, Portland crab, Falmouth Bay prawns, West Country mussels and clams (for two)	69

PUDDINGS

🕒	Ice creams, sorbets	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

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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