

SEARCYS  
ST PANCRAS  
RESTAURANT & BAR

## MARKET MENU

### STARTERS

Celeriac soup (v)  
Farmhouse terrine, quince purée  
Smoked haddock & leek risotto, crispy hen's egg

### MAINS

Duo of pork, crispy belly, slow cooked cheek, fondant potato, parsnip purée  
Fillet of salmon, cèpe, Jerusalem artichoke, green bean salad, fish red wine  
Sweet potato, woodland wild mushroom & Ragstone goat's cheese tart (V)

### PUDDINGS

Cherry & almond cake, cherry yoghurt ice cream  
Apple parfait, blackberry & oat crumb  
Baked chocolate torte, praline ice cream

### SIDES

Chips | buttered sprout tops | honey roast parsnips  
Pippa potatoes | dandelion & watercress salad  
£4.5 each

2 Courses £18 | 2 Courses with a glass of bubbles £24

3 Courses £25 | 3 Courses with a glass of bubbles £29

*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.*