

SEARCYS ST PANCRAS RESTAURANT & BAR

SNACKS



London sourdough , walnut bread, Somerset butter (v)	3.5
Roast butternut squash, hazelnuts, Blue Monday cheese, flat bread (v)	5
Scotch quail's egg, piccalilli	4.5
Evesham radish, celery salt (v)	4.5
Haddock fish fingers, tartar sauce	5
Portland crab rarebit	6
Salt beef croquettes, grain mustard mayonnaise	4.5
Searcys mini-sausages, Hill Farm honey	5

STARTERS



Chestnut mushroom soup, poached duck egg, roast oyster mushroom (v)	8.5
Roast Lyme Bay scallops, pumpkin purée, pumpkin seed and red chilli relish	14
John Ross Junior smoked salmon, pickled dill cucumber, Searcys soda bread	12
Swaledale red legged partridge, blackberries, pennywort	12
Celtic sea prawn cocktail	14
Soused Looe Bay mackerel, rhubarb, fresh horseradish	8.5
Cured British meat (for two):	24
Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	

SALADS

Starter/Main



South-West seashore salad	18/26
Searcys smoked chicken Caesar	9.5/13.5
Baked mixed beets, Bath Blue, ruby leaves, candied walnuts (v)	8/12.5

SHELLFISH



Oysters: 3/6/12	12/19/35
Carlingford rock, Lindisfarne rock, Falmouth native	
Dressed Portland crab	18
Steamed Shetland razor clams, Suffolk chorizo, shallots, wild fennel	14
Grilled native lobster, wild garlic butter, seashore vegetables (1/2 or whole)	32/60
Native shellfish (for two):	79
Lindisfarne rock oysters, native lobster, Portland crab, Celtic sea prawns, West Country mussels, razor clams, cockles	

MAINS



Roast Jerusalem artichoke, crushed baked gourds, rosemary dumplings (v)	14
Searcys burger, dry-cured bacon, Stilton or Keen's cheddar, chips	16
Camden Pils-battered haddock, minted peas, tartar sauce, chips	16
Creedy Carver chicken pie	17
Lakeland venison loin, salsify, heritage carrots, whipped roast cauliflower	23
Whitsand gurnard fillet, Isle of Barra cockles, sea purslane	18
Poached Cruden Bay cod fillet, roast garlic and lemon thyme braised fava beans, winter kale	20
Whole roast Start Point monkfish tail, Cornish sea salt, rapeseed oil	24

STEAKS AND CHOPS

45 days house-aged Lake District beef:	
Rib eye 280g	32
Sirloin 280g	28
Rib of beef on the bone 600g (for two)	63
<i>(Beef served with a choice of peppercorn or Bearnaise sauce, grilled field mushroom, watercress)</i>	
Cumbrian saddleback pork T bone 300g, apple sauce	19.5
Herdwick lamb Barnsley chop and kidney	21

SIDES

Chips mashed Yukon Gold potatoes Carroll's mixed heritage potatoes buttered curly kale honey roast carrots and parsnips winter leaf salad	4.5
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PUDDINGS



Apple pie, custard, vanilla ice cream	7
Plum and gingerbread trifle	7
Chocolate and hazelnut mousse	7
Marmalade bread and butter pudding	6.5
Norfolk treacle tart, Devonshire clotted cream	7
Baked Alaska, steeped cherry sauce	7



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HEALTHY




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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SNACKS

	Pain de campagne, pain aux noix, beurre de Somerset (v)	3.5
	Crème de courge, noisettes, fromage bleu, pain plat (v)	5
	Scotch egg de caille, Piccalilli	4.5
	Radis d'Evesham, sel de céleri (v)	6
	Goujonnette de cabillaud, sauce tartare	6
	Toast au fromage Gallois, crabe	6
	Croquettes de boeuf salé, mayonnaise à la moutarde de grains	4.5
	Saucisses cocktail de Searcys, miel d'Hill Farm	5

ENTREES

	Soupe de champignons, œuf de canard poché, poêlée de champignons (v)	8.5
	Saint Jacques de la baie de Lyme, purée de potimarron, sauce aux piments	14
	Saumon fumé "John Ross Jnr", concombre à l'aneth, pain au soda	12
	Perdrix rouge de Swaledale, mûres, anémone	12
	Cocktail de crevettes de la mer Celtique, sauce cocktail	14
	Maquereau de la baie de Looe mariné, rhubarbe, raifort	8.5
	Charcuterie Britannique (pour deux): Salami de chevreuil d'Ecosse, chorizo de Suffolk, saucisse de Somerset, jambon de pays	23


SALADES

Entrée/Plat







	Salade du pêcheur	18/26
	La salade Caesar au poulet fumé	9.5/13.5
	Betteraves, fromage bleu de Bath, noix caramélisées	8/12.5

FRUITS DE MER

	Huîtres: 3/6/12	12/19/35
	Carlingford rock, Lindisfarne rock, Falmouth native	
	Crabe de Portland	18
	Couteaux de Shetland, chorizo de Suffolk, échalotte, fenouil sauvage	14
	Homard grillé, beurre à l'ail sauvage, légumes de la mer (demi ou entier)	32/60
	Fruits de mer (pour deux): Huîtres de Carlingford, ½ homard, crabe de Portland, gambas de Falmouth Bay, moules, clams de West Country (pour deux)	79

PLATS PRINCIPAUX

	Topinambours, courge, gnocchi au thym(v)	14
	Le burger de Searcys, bacon, Stilton bleu ou cheddar de Keen, frites	16
	Pané de haddock à la bière de Camden, petit pois, frites, sauce tartare	16
	Tourte au Poulet de Creedy Carver	17
	Chevreuil de Lakeland, salsifis, carotte, crème de chou-fleur	23
	Filet de grondin de Whitsand, coques de l'île de Barra, faux-pourpier	18
	Filet de cabillaud de la baie de Cruden poché, haricot à l'ail et au thym citronné, chou kale	20
	Queue de lotte du Devon rôtie, sel de mer des Cornouailles, huile de colza	24

GRILL

	Boeuf du Lake District âgé de 45 jours:	
	Oillet de côtes 280g	32
	Entrecôte 280g	28
	Côte de boeuf 600g (pour deux)	63
	<i>(Le bœuf est servi avec au choix une sauce au poivre ou Béarnaise, champignon, cresson)</i>	
	Côte de porc de Cumbria 300g, sauce à la pomme	19.5
	Cotelette et rognon d'agneau d'Herdwick	21

LÉGUMES

	Frites purée de pommes de terre Yukon Gold pommes de terre nouvelles embeurrée de chou carotte et panais au miel salade verte	4.5
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DESSERTS

	Tourte aux pommes, crème Anglaise, glace à la vanille	7
	Verrine aux prunes, pain d'épices, crème à la vanille	7
	Mousse au chocolat et à la noisette	7
	Pudding au pain perdu et à la marmelade d'orange	6.5
	Tarte à la mélasse de Norfolk, crème de Devon	7
	Omelette Norvégienne, sauce à la cerise	7



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