







SEARCYS ST PANCRAS



SNACKS

	London sourdough , walnut bread, Somerset butter (v)	3.5
	Mixed nuts	4
	Olives	4
	Roast butternut squash, hazelnuts, Blue Monday cheese, flat bread (v)	5
	Chips, dip	5


SMALL PLATES

	Scotch quails' egg, Piccalilli	4.5
	Evesham radish, celery salt (v)	4.5
	Portland crab rarebit	6
	Salt beef croquettes, grain mustard mayonnaise	4.5
	Cod fish fingers, tartar sauce	6
	Mini burgers, bacon, Keen's cheddar	12
	John Ross Jnr smoked salmon, pickled dill cucumber, Searcys soda bread	12



SHELLFISH

	British oysters: 3/6/12	12/19/35
	Carlingford rock, Lindisfarne rock, Falmouth native	
	Celtic sea prawn cocktail	14
	Dressed Portland crab	18
	Caviar, blinis (Oscietra 30g)	60
	Native shellfish (for two): Lindisfarne rock oysters, native lobster, Portland crab,	79
	Celtic sea prawns, West Country mussels, razor clams, cockles	

SHARING

	British cheese: Lancashire Bomb, black cow cheddar, Pur Las, Cashel Blue, Inned Log, Ticklemore	22
	Cured British meat (for two): Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24
	Native shellfish (for two): Lindisfarne rock oysters, native lobster, Portland crab, Celtic sea prawns, West Country mussels, razor clams, cockles	79

DESSERTS

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