

SEARCYS

BRASSERIE

AT ST PANCRAS

STARTERS

Searcys gin-cured salmon gravadlax [Ⓢ] Dill cucumber, fennel pollen cream	18	Heritage tomato salad Feta, watermelon and ginger dressing (ve)	16
Searcys Caesar salad [Ⓢ] Roasted chicken, anchovies, croutons	13.50/20	Chilled pea soup Cucumber and mint (ve)	9.50
Beetroot and heritage carrots Pine nuts, rocket pesto (ve)	14.50	Burrata di Bufala Cherry tomato, focaccia, pomegranate molasses, basil (v)	18

BRUNCH

Eggs Florentine Spinach (v)	12	Shakshuka Poached eggs, chickpeas, red pepper sauce, spinach, coriander, feta (v)	14.50
Eggs Benedict Cured ham	14	Buttermilk pancakes Maple syrup butter and streaky bacon	11
Eggs Royale Chapel & Swan smoked salmon	14	Full English breakfast Blythburgh streaky bacon, Cumberland sausage, Lake District black pudding, tomato, mushroom, baked beans, eggs	16.50
Avocado toast Avocado, lemon, sourdough (v)	13		

MAIN COURSES

Searcys battered haddock [Ⓢ] Minted peas, tartare sauce, triple-cooked chips	22
Searcys fish pie [Ⓢ] Herb brioche crumb, buttery mash	24
Vegan burger Triple-cooked chips (ve)	22
Searcys beef burger [Ⓢ] Bacon, mature cheddar, triple-cooked chips	23
Scottish salmon Grilled broccoli, courgette velouté, dill	26
Croque Monsieur/ Madame	18/19

SUNDAY ROAST

All roasts are served with
Green seasonal vegetables, roasted potatoes,
braised carrots, Yorkshire pudding, gravy

Lake District roast-beef	32
Paddock Farm pork	28
Cauliflower steak (ve)	21

SIDES

(Vegan and vegetarian options available upon request)

Roasted carrots	6	Roasted potatoes	6
Triple-cooked chips	6	Mixed greens	6

NIBBLES

Nocellara olives (ve)	4.75
Rosemary nut mix (ve)	4.75
Black pepper and pecorino picos (v)	4.75

SMALL PLATES

Potato and rosemary sourdough loaf (v)	4/6.50
Korean popcorn chicken	10
Smoked aubergine croquette Sundried tomato and feta (v)	9
Peas and mint arancini	9



SEARCYS SIGNATURES

Searcys was founded in 1847 and has been at the heart of British Hospitality for over 175 years. Located in some of the most magnificent locations across the UK, our history remains a constant source of inspiration today. Our wonderful chefs have crafted Searcys Signature Dishes, using the best of seasonal ingredients, that marry our illustrious heritage and traditions.

DESSERTS

Strawberry Eton mess coupe (v)	8.50
Matcha and raspberry tart White chocolate cream	9
Tonka bean pannacotta Toasted coconut and fresh pineapple	9
Frozen black forest parfait (v)	8.50
Selection of ice cream and sorbet Two scoops (v)	7
Artisan British cheeses Quince jelly, seeded crackers (v)	15



MAKE IT LIMITLESS

Unlimited English Sparkling Wine or non-alcoholic Sparkling Wine 90 minutes of unlimited pour	60
Unlimited Champagne 90 minutes of unlimited pour	70

COCKTAILS

Bloody Mary Vodka, Searcys Bloody Mary mix	14
Mimosa Champagne, orange juice	16
St Pancras by Searcys Vodka, peach, Grand Marnier, champagne, gold	19
Coco M Mezcal, lime juice, coconut, agave, orange	15
Tiki Punch Spiced rum, Malibu, apricot, pineapple, grenadine, orange	14
Pornstar Martini Vodka, Passoa, passion fruit puree, lime, vanilla, prosecco	14
Espresso Martini Vodka, Kahlua, sugar, espresso	14

(v) Vegetarian (ve) Vegan

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.