



Supper menu

Served from 9.00 pm until 10.30 pm

Small plates

- Chestnut arancini, red pepper pesto 4.00 (V)
- Buffalo mozzarella bruschetta, tomato, basil, Amalfi lemon 4.25
(V, VEO)
- Crispy zucchini, Parmesan, pomodoro sauce 4.50 (V, VE)

Sharing platters

- Italian cheese selection, sea salt crackers 14.75 (V)
- Selection of Italian charcuterie, pane carasau 14.75
- Mixed selection of Italian cheeses and charcuterie 21.00

Large plates

- Fresh peas and mint risotto, Parmesan 16.00 (V, VEO)
- Seafood linguine, fennel, garlic, butter 18.25
- Wild boar ragu, tagliatelle pasta, soft herbs 16.00

Puddings

- Tiramisu 6.50
- Buttermilk panna cotta, blueberry compote, oat crumble 6.50
- Pear tart, pistachio ice cream 6.50
- Selection of homemade ice creams and sorbets 5.00 (VEO)

V = Vegetarian | VE = Vegan | VEO = Vegan option

All prices include VAT. A 12.5% discretionary service charge will be added to your final bill
All gratuities are transferred to the team alone | Food described within this menu may contain nuts,
derivatives of nuts or other allergens | If you suffer from an allergy or food intolerance, please notify a
member of the Searcy's team who will be pleased to discuss your needs with the duty manager.