

## STARTERS

- Courgette and chickpea soup 7.50 (ve)  
Buffalo mozzarella, watermelon, pinenut, balsamic pearls 8.50 (veo)  
Charred octopus, pepper puree, green olives, chilli, garlic mayonnaise 9.50  
Pumpkin and sage tortelloni, toasted hazelnut, crispy sage (ve) 7.25  
Goat's cheese, heritage beetroots, walnuts 6.50 (v)

## MAIN COURSES

- Poached salmon, borlotti bean puree, Cavolo Nero, saffron cream 18.50  
Seafood linguine, garlic butter 19.50  
Butternut squash risotto, toasted pumpkin seeds, Parmesan cheese 16.50 (veo)  
Braised Jacobs ladder, carrot puree, broccoli, mustard jus 22.50  
Cavatelli, roasted caponata, basil 14.50 (ve)

## SIDES

- Mixed leaf salad 3.50 (ve)  
Tomato and onion salad 3.50 (ve)  
Roast heritage potatoes 4.50 (ve)  
Zucchini fries, tomato sauce 4.50 (ve)  
Green beans 3.50 (ve)

## PUDDINGS AND CHEESE

- Tiramisu 6.50 (v)  
Pear and pistachio tart, mascarpone gelato 6.50 (v)  
Almond and honey pannacotta, blackberry compote 6.25 (v)  
Vanilla poached plums, vegan vanilla ice cream, vegan meringue 6.25 (ve)  
Special aperitivi sorbets 6.50 (ve)  
Selection of homemade ice-cream 6.50 (v)  
Italian cheese selection, pane carasau 11.00

The Barbican chocolate collection created by William Curley  
Rosemary and olive oil, sea salt caramel, thyme and heather honey 3.50

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.