

LUNCH MENU

STARTERS

Courgette and Chickpea soup (ve)
Smoked mackerel pate, pickled vegetables, sourdough crisp
Parma ham, cantaloupe melon

MAIN COURSES

Slow cooked pork ragu, pappardelle pasta, hazelnuts
Poached salmon, borlotti bean puree, cavalo nero, saffron cream
Butternut squash risotto, Parmesan cheese (veo)
Cavatelli with roasted caponata, basil (ve)

SIDES

Mixed leaf salad 3.50/Zucchini fries, tomato sauce 4.50
Tomato and onion salad 3.50
Roast heritage potatoes 4.50/Green beans 3.50

PUDDINGS AND CHEESE

Tiramisu
Pear and pistachio tart, mascarpone gelato
Vanilla poached plums, vegan vanilla ice cream (ve)
Selection of homemade ice creams and sorbets (veo)
Italian cheese selection, pane carasau (4.50 supplements)

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

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

1 course 15.00 2 courses 17.50 3 courses 21.50

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.