

PRE THEATRE MENU

STARTERS

- Courgette and chickpea soup (ve)
- Buffalo mozzarella, watermelon, pinenut, balsamic pearls (veo)
- Smoked mackerel pate, pickled vegetables, sourdough crisp
- Shaved zucchini salad, ricotta, walnuts, herb oil (v)
- Parma ham, cantaloupe melon

MAIN COURSES

- Crispy squid, Italian leaf salad
- Cavatelli, roasted caponata, basil (ve)
- Poached salmon, borlotti bean puree, Cavolo Nero, saffron cream
- Chicken breast, sweetcorn puree, portobello mushrooms, jus
- Slow cooked pork shoulder, pappardelle pasta, toasted hazelnuts

SIDES

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

PUDDINGS AND CHEESE

- Tiramisu (v)
- Pear and pistachio tart, mascarpone gelato (v)
- 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 Curley
Rosemary and olive oil, sea salt caramel, thyme and heather honey 3.50

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

1 course 18.00

2 courses 23.50

3 courses 27.50

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.