

# ALA CARTE MENU

## STARTER

- Tuscan ribollita soup, croutons, black garlic oil (ve) 6.50
- Buffalo mozzarella, bitter leaf salad, clementine, pine nuts 7.50
- Cured mackerel, roast beetroot, fennel, pickled shallot  
Gnocchi, sweet potato, sage, hazelnuts (ve) 7.25
- Roast artichoke, paprika and lemon mayonnaise (v) 6.75
- Porchetta, roast celeriac, rocket salad, toasted almond dressing 9.25

## MAIN COURSE

- Poached salmon, cannellini bean stew, kale, sea herbs, saffron cream 18.50
- Seafood linguine, garlic butter 19.50
- Pumpkin risotto, toasted pumpkin seeds, pecorino cheese (veo) 16.75
- Orecchiette, cime di rapa, parmesan cheese (ve) 14.50
- Chicken breast, barley, swiss chard, jus 17.50
- Braised beef short rib, creamy polenta, chestnuts, jus 24.50

## SIDES

- Mixed leaf salad 3.50
- Roast carrots and parsnips 4.50
- Roast heritage potatoes 4.50
- Zucchini fries, tomato sauce 4.50
- Green beans 4.50

## PUDDINGS AND CHEESE

- Tiramisu 6.50
- Pear and pistachio tart, vanilla ice-cream (v) 6.50
- Dark chocolate cheesecake, cocoa nibs, mascarpone cream (v) 7.25
- Persimmons, vegan bourbon ice-cream (ve) 6.75
- Special aperitivi sorbets (ve) 6.50
- Selection of homemade ice-cream (v) 6.50
- Italian cheese selection, pane carasau 11.00

**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.

Using seasonal produce, our chefs prepare the modern British dishes we all know and love. We buy the best ingredients available, working closely with British farmers and local producers. We only use UK-reared fresh meat, flour milled in England, free-range eggs and milk from Red Tractor-certified farms. Searcys signature smoked salmon is sourced from the family-run and Royal Warrant-holding John Ross Jr. The seafood on this menu is responsibly sourced. All our tea and coffee are Fairtrade or Direct Impact-sourced, with coffee beans coming from family-run farms in South America.