

PRE-THEATRE MENU

STARTERS

Tuscan ribollita soup, croutons, black garlic oil (ve)
Buffalo mozzarella, orange, radicchio salad, pine nuts
Cured mackerel, roast beetroot, fennel, pickled shallots
Porchetta, roast celeriac, rocket salad, toasted almond dressing
Gnocchi, sweet potato, sage, hazelnuts (ve)

MAIN COURSES

Orecchiette, cime di rapa, parmesan cheese (veo)
Poached salmon, cannellini bean stew, kale, sea herbs, saffron cream
Chicken breast, barley rainbow chard, jus
Slow cooked venison shoulder, pappardelle, toasted hazelnuts
Pumpkin risotto, toasted pumpkin seeds, pecorino (veo)

SIDES

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

PUDDINGS AND CHEESE

Tiramisu
Pear and pistachio tart, vanilla ice-cream
Persimmons, vegan bourbon ice-cream (ve)
Dark chocolate cheesecake, cocoa nibs, mascarpone cream
Selection of homemade ice-cream and sorbets (veo)
Italian cheese selection, pane carasau (4.50 supplements)

THE BARBICAN CHOCOLATE COLLECTION CREATED BY WILLIAM CURLEY 3.50

Rosemary and olive oil
Sea salt caramel
Thyme and heather honey

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.

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. Searcy's 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.