

A LA CARTE

ANTIPASTI

- Salt-baked celeriac soup, black garlic oil 6.75 (VE)
- Marinated courgette, walnuts, mint, yoghurt dressing 6.75 (V)
- Buffalo mozzarella, delicata pumpkin, toasted pumpkin seeds 7.50 (V)
- Cured salmon, pickled beetroot, cucumber, seaweed, buttermilk dressing 9.25
- Braised rabbit leg croquettes, Jerusalem artichoke puree, apple, radish 10.25

TO SHARE

- Selection of Italian cheese and charcuterie (serves two) 21.50

PASTE

- Gnocchi, purple basil pesto, pine nuts 7.50 / 14.00 (ve)
- Seafood linguine, garlic butter 19.50
- Spicy pork and n'duja ragu, mafalde pasta, toasted hazelnuts 17.75
- Wild boar tortelloni, sage, almond, Marsala sauce 10.50 / 18.50

SECONDI

- Seared cauliflower steak, gnocchi, rocket, smoked pepper puree 15.50 (VE)
- Winter squash risotto, chestnut, crispy sage 7.50/14.50 (VEO)
- Pan-fried sea bass, braised fennel, crushed potatoes, lemon cream 18.50
- Pork belly, salsify, braised cabbage, apple, jus 19.75

ITALIAN SPECIAL

- Rabbit 'saltimbocca', lenticchie, charred leeks, sage, jus 29.50

CONTORNI

- Mixed leaf salad 3.50 (VE)
- Roast butternut squash, kale 5.50 (VE)
- Roast heritage potatoes 4.50 (VE)
- Zucchini fries, tomato sauce 4.50 (VE)
- Snap peas, garlic butter 4.50 (VEO)

DOLCI

- Tiramisu 7.25 (V)
- Chocolate torte, hazelnut praline, strawberry and balsamic sorbet 8.00 (V)
- Vegan Pavlova, passion fruit sorbet 8.50 (VE)
- Quince and almond tart, burnt milk ice-cream 7.50 (VE)
- Selection of homemade ice-cream or sorbets 6.50 (VEO)
- Italian cheese selection, pane carasau 12.50

The Barbican chocolate collection created by William Curley

- Rosemary and olive oil, sea salt caramel, thyme and heather honey 5.25

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

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.

Using seasonal produce, our chefs prepare the 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.