OSTERIA

BE ITALIAN

Lunch Menu

LUNCH MENU

APERITIVI

Salt-baked celeriac soup, black garlic oil (VE)

Gnocchi, purple basil pesto, pine nuts (VE)

Cured salmon, beetroot, seaweed, buttermilk dressing

SECONDI

Winter squash, chestnut, risotto, crispy sage (VEO)

Pan-fried sea bass, braised fennel, potatoes, lemon cream

Spicy pork and n'duja ragu, mafalde pasta, hazelnuts

CONTORNI

Zucchini fries, tomato sauce 4.50 (VE)

Mixed leaf salad 3.50 (VE)

Roast butternut squash, kale 4.50 (VE)

Roast heritage potatoes 4.50 (VE)

Sugar snap peas, garlic butter 4.50 (VEO)

DOLCI

Tiramisu (V)

Quince and almond tart, burnt milk ice-cream (V)

Banana cake, caramel sauce, chocolate and miso ice cream (VE)

Selection of homemade ice-cream and sorbets (VEO)

Italian cheese selection, sea salt crackers (5.50 supplement)

The Barbican chocolate collection created by William Curley

Juniper and cassis, piedmont hazelnut, orange and almond 5.25 (V)

1 COURSE 15.00 | 2 COURSES 17.50 | 3 COURSES 21.50

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 Trator-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.