

PRE THEATRE MENU

APERITIVI

- Salt-baked celeriac soup, black garlic oil (VE)
- Gnocchi, purple basil pesto, pine nuts (VE)
- Cured salmon, pickled beetroot, cucumber, seaweed, buttermilk dressing
- Wild boar tortelloni, sage, almond, Marsala sauce

SECONDI

- Corgettini, lovage pesto, artichokes, sundried tomato, rocket, pine nuts (VE)
- Pan-fried sea bass, braised fennel, crushed potatoes, lemon cream
- Lovage and basil pesto stuffed chicken breast, salsify, mushrooms, braised cabbage, jus
- Spicy pork and n'duja ragu, mafalde pasta, toasted hazelnuts

ITALIAN SPECIAL

- Rabbit 'saltimbocca', lenticchie, carrot puree, charred leeks, sage, jus (9.95 supplement)

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)
- Sugar snap peas, garlic butter 4.50 (VEO)

DOLCI

- Tiramisu (V)
- Quince and almond tart, burnt milk ice-cream (V)
- Vegan banana cake, caramel sauce, chocolate and miso ice-cream (VE)
- Italian cheese selection, pane carasau (supplement 5.50)

The Barbican chocolate collection created by William Curley
Juniper and cassis, piedmont hazelnut, orange and almond 5.25 (V)

1 COURSE 18.00 | 2 COURSES 23.50 | 3 COURSES 27.50

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 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.