

# A LA CARTE

## ANTIPASTI

Gnocchi, purple basil pesto, pine nuts 7.75 (VE)

Buffalo mozzarella, delicata pumpkin, toasted pumpkin seeds 7.50 (V)

Cured salmon, pickled beetroot, cucumber, seaweed, buttermilk dressing 9.25

Wild boar tortelloni, sage, almond, Marsala sauce 10.50

## SECONDI

Spicy pork and nduja ragu, mafalde pasta, toasted hazelnuts 17.75

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

Seared chicken breast, salsify, braised cabbage, mushrooms, jus 19.75

## CONTORNI

Mixed leaf salad 3.50 (VE)

Roast heritage potatoes 4.50 (VE)

Zucchini fries, tomato sauce 4.50 (VE)

Snap peas, garlic butter 4.50 (VEO)

## DOLCI

Passionfruit cheesecake, berry gel, mint 7.25 (V)

Dark chocolate gateaux, bourbon vanilla ice cream 8.00 (V)

Vegan raspberry mousse, black berry compote 6.50 (VE)

Selection of homemade ice-cream or sorbets 6.50 (VEO)

The Barbican chocolate collection created by William Curley

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

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.