



THE ART OF
Being

HELIX

BY SEARCYS

DETOX

Fresh start	12.00
Lillet apple fizz	12.00

VEGS

Carrot Royal	12.00
Hearth	12.00

JANUARY IS THE NEW DECEMBER

Vesper martini	15.00
Reserved vesper martini	18.00

WHITE WINES

	GLASS	BOTTLE
2016 Soave Garganega, Filippi, Veneto, Italy	12.50	53.00
2016 Anjou, Domaine Nicolas Réau, Loire, France	14.60	62.00
2017 Occhio di Salina malvasia, Sicily, Italy	15.00	64.00

RED WINES

	GLASS	BOTTLE
2015 Hacienda Grimòn, Crianza, Rioja, Spain	11.00	48.00
2013 Delinea Pinot Noir, Sokol Blosser, Oregon	15.00	64.00
2015 Villalobos Carignan The Wild Vineyard, Chile	17.20	73.00

STARTERS

Jerusalem artichoke soup, Burford brown egg
 Salt baked beetroots, goat's cheese, pumpkin seeds, caper dressing
 Seashore cocktail, green apple, crab cracker (sup)

MAINS

Pot roast guinea fowl, turnips, winter broth
 Cornish cod loin, kohlrabi, steamed mussels
 Baked squash, barley, apple, sprout hearts, walnuts

SIDES 4.50 each

Hispi cabbage / Heritage potatoes / Vichy carrots

PUDDINGS

Pineapple carpaccio, chilli, mint, yogurt sorbet
 Marinated berries, verbena infusion
 Coffee and chocolate fondant, almond, honey biscuit

3 COURSES INCLUDING DRINK £45

V = vegetarian. 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.

Dispel the January blues and join us for a sparking series of chef and wellness events celebrating 'The Art of Being'; the perfect opportunity to reboot after the Christmas break and try something new. We have invited an all-female line-up of artists, cooks and yogis to share their own take on how to live life to the full.

Enjoy a special guest menu from Great British Bake Off finalist Ruby Bhogal; a supper club and Q&A hosted by renowned nutritionist Rhiannon Lambert, watercolour classes in collaboration with aperitif Lillet artist-in-resident, Clotilde Lataille and biweekly panoramic yoga classes with Yogasphere.

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