



SEARCYS

AT THE GHERKIN

STARTERS

Celeriac veloute, apple and walnut salsa verde (v)

Beetroot gravadlax, whipped horseradish cream, rye bread

Confit chicken and ham, hock terrine, piccalilli, brioche toast

Goats' cheese and caramelised onion tart, pickled shallots, foraged leaves (v)

MAIN COURSES

Roast Norfolk turkey, duck fat roast potatoes, chestnut stuffing, chipolata scrolls,
cranberry relish

Roast loin of beef, duck fat roast potatoes, Yorkshire pudding, red wine jus

Grilled salmon fillet, parsley creamed potato, mussel cream sauce

Artichoke tortellini, pickled walnut, Roscoff onion veloute (v)

SIDES

Cauliflower cheese / sauteed seasonal greens / glazed chantenay carrots (v)

PUDDINGS

Baked pear and toffee granola crumble, vanilla ice-cream (v)

Glazed lemon tart, creme fraiche and muddled brambles (v)

Chocolate marquise, clementine compote, lemon thyme (v)

Steamed golden syrup pudding, vanilla custard (v)

Godminster cheddar, Yorkshire Blue and Baron Brigod brie, quince jelly

and artisan crackers (v) - 12.50

(v) - vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.