



STARTERS

Roast celeriac velouté, focaccia toast, apple and pickled walnut (v)
Gravadlax, whipped cream cheese, pickled radish, rye bread
Confit chicken and ham hock terrine, hock croquette, apple,
foraged leaves
Pickled and salt baked beets, lemon verbena pannacotta, endive,
shallots and borage (v)
Cured bresaola, roast corn, parmesan, coriander, ravigote dressing

MAINS

Braised Hereford beef, caramelised shallots, creamed parsnip, crispy alliums
Seared sea trout, kohlrabi, sea purslane, shellfish velouté
Roast bronze turkey, fig and thyme stuffing, Hassel back potatoes,
cranberry relish
Aubergine and mozzarella tortellini, baked artichoke, romamesko,
sage and truffle (v)
Confit duck leg, carrot puree, braised chorizo lentils and manuka honey

SIDES

Creamed buttermilk potato
Truffle tripe cooked chips
Sautéed seasonal greens
Buttered heritage carrots

PUDDINGS

Sticky ginger and date pudding, malted ice cream
Passionfruit marquise, passionfruit, baked chocolate, lemon balm
Baked caramelised pear, tarragon granola crumble, almond ice-cream
Glazed lemon tart, whipped crème fraiche, mulled berries
Godminster cheddar, Yorkshire blue and Baron Brigod brie, quince jelly,
artisan crackers - 12.50

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SEARCYS

LONDON

(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.