



# SUNDAY LUNCH

## STARTERS

Celeriac velouté, apple and walnut salsa Verdi (v)  
Gravadlax, radish, whipped dill cream cheese, rye bread  
Confit chicken and ham, hock terrine, piccalilli, brioche toast  
Goats' cheese and caramelised onion tart, pickled shallots, foraged leaves (v)

## MAINS

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 velouté (v)

## ALL SERVED WITH

Cauliflower cheese, sauteed seasonal greens,  
glazed heritage carrots

## PUDDINGS

Baked pear and toffee granola crumble, vanilla ice cream  
Glazed lemon tart, crème fraiche and muddled brambles  
Chocolate marquise, clementine compote, lemon thyme  
Steamed golden syrup pudding, vanilla custard  
Godminster cheddar, Yorkshire blue and Baron Brigod brie, quince  
jelly and artisan crackers - 12.50

EST. 1847

**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.