



BY SEARCYS

LUNCH

£35.00 PER PERSON - 2 COURSES £40.00 PER PERSON - 3 COURSES

Searcys warm bread, whipped butter

STARTERS

Searcys smoked salmon, crab, candied fennel, apple
Baked heritage beetroot salad, roast hazelnuts, nasturtium (v)
Coronation chicken terrine, spiced pineapple, coriander
Watercress and pea soup, lovage beignet (ve)

MAINS

Searcys beef and oyster pie, short rib, allium compote, smoked oyster sauce
Grilled Loch Duart salmon, lemon thyme courgettes, hollandaise
Fresh chervil gnocchi, sweetcorn velouté, grilled corn, parmesan (ve)
Goosnaugh chicken, asparagus, morel and tarragon fricassee

SIDES

Triple cooked chips – £5.50

Parsley and garlic new potatoes – £5.50

Sauteed seasonal greens – £5.50

Herb crusted carrots – £5.50

Dandelion and chicory salad – £5.50

DESSERTS

Searcys summer pudding, mint creme fraiche (v)

Malted bread pudding, tonka bean ice cream, peanut caramel (v)

Classic treacle tart, vanilla mascarpone (v)

Citrus panna cotta, lemongrass and chilli (ve)

