

Group Menu £30.00 per person

Starters

Pea and mint soup

Seared tuna carpaccio, Niçoise salad

Chicken and wild mushrooms ravioli, white asparagus,
mushroom consume

Mains

Loin of pork, caramelised apple, black pudding, Pommery mustard sauce

Searcys crab cake, devilled crab, pickled cucumber

Tomato and Ragstone goats' cheese risotto, pesto dressing

Desserts

Chocolate praline mousse, mint ice cream

Apple and cinnamon tart, cinnamon ice cream

Yoghurt and lime parfait, mix fruit compote

12.5% discretionary service charge will be added to your bill. Foods described within this menu may contain nuts, derivatives of nuts or other allergens.

If you suffer from an allergy or food intolerance please notify a member of the Searcys team who will be pleased to discuss your needs with the Duty Manager or Allergy Champion.

Group Menu £37.00 per person

Starters

Scallop baked in the shell, saffron, mussels, leek

Heritage tomato salad, burrata, soft herb vinaigrette

Lamb tartar, grilled vegetables, white radish salad, basil oil

Mains

Cod fillet, salt cod beignets, chorizo, cauliflower puree,
sweet and sour sauce

Fillet of beef Wellington, fondant potato, young vegetables, red wine jus

Asparagus and wild mushroom pappardelle, tarragon cream

Desserts

Lemon grass crème brûlée, coconut sorbet

Warm chocolate fondant, cherry ice cream

Selection of cheese, homemade chutney, sesame crackers

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