

WINTER BOWL FOOD



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

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MODERN

Contemporary in style, but using traditional methods, never fussy or staid

BRITISH

Using the very best of British produce and flavours, but never afraid to punctuate this with worldly influences

SOCIAL

Dishes and concepts which bring people together, sometimes designed to be shared, always meant to be a conduit for conversation. As a nation, we are moving away from traditional three course meals and more towards lighter, more interactive and light-hearted occasions



BOWL FOOD

COLD

Charred mackerel, puy lentils, chorizo, lemon and marjoram dressing

Pan fried sea bream, heritage tomato, crab butter sauce

Poached Scottish salmon, Samphire, butterbeans, saffron cream

Braised Ox cheek, artichoke and potato puree, red wine jus

Grilled Pork tenderloin, sautéed potatoes, charred lemon Chimichurri dressing

Chicken Katsu curry, sticky rice, pickled cumber and ginger

Lake District lamb rump, roast garlic mashed potato, heritage beetroots, rosemary jus

Spinach gnocchi, butternut squash puree, goat's cheese, sage oil (v)

Chick pea and roast vegetable tagine, couscous, mint yoghurt (v)

Vegetable pakora, basmati rice, mango chutney (v)

DESSERT

Charred clementine tart, roast maple plum, clotted cream

Baked rhubarb and custard cheese cake, meringue, poached rhubarb

Lemon Mousse, lemon curd, white chocolate cream, pistachio crumb

Set custard, caramelized apple, pear puree, blackberries, oat crumble

All prices are exclusive of VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from and allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.





EXCLUSIVE EVENTS

BY SEARCYS

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