

DRINKS LIST

Our drinks list has been carefully selected by Searcys' experts.

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

SPARKLING WINE

Pigalle Brut, France	£30.00
Ca' del Console Prosecco Extra Dry, Italy	£35.00
Greyfriars Cuvée Brut, England	£55.00

CHAMPAGNE

Searcys Selected Cuvee, Brut, NV	£53.50
Drappier Champagne Carte d'or, Brut, NV	£58.50
Laurent-Perrier La Cuvee, Brut, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, NV	£75.00
Ruinart, Blanc de Blancs, Brut, NV	£90.00

WHITE WINE

El Zafiro, 2018, Extremadura, Spain	£22.50
Pinot Grigio, Vinuva Organic, 2016, Sicily, Italy	£25.50
Marsanne, Vermentino, Joie de Vigne Blanc, 2016, Languedoc, France Cotes de Gascogne, Maison Belenger, 2016, South West, France Picpoul de Pinet,	£27.50
Beauvignac, 2017, Languedoc, France	£29.50
Sauvignon de Touraine, Domaine du Haut Perron, 2016, Loire, France Gavi di Gavi, Enrico Serafino, 2016, Piedmont, Italy	£30.50
Weitgasse Gruner-Veltliner, 2016, Mantlerhof, Austria	£34.50
Sancerre, Domaine Cherrier, 2018, Loire, France	£39.50
Chablis, J.M. Brocard, 2015, Burgundy, France	£40.00
	£42.00
	£45.00

ROSÉ WINE

Le Bosq Rosé, South West France, 2016	£22.50
Les vigneron de Saint-Tropez, Côtes de Provence, France, 2016	£27.50

RED WINE

Castillo de Mureva Organic Tempranillo, 2017, Spain	£22.50
Merlot, Grandfort, vin de pays D' Oc, 2017, Languedoc, France Carignan,	£25.50
Grenache, La Troubadour, 2016, Roussillon, France	£27.00
Shiraz, Mourvèdre, Viognier, Front Row, 2016, Swartland, South Africa Villa dei Fiori Montepulciano d'Abruzzo, 2015, Tuscany, Italy	£28.00
Malbec, Portillo, 2017, Mendoza, Argentina	£28.50
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2015, Rhône, France	£30.50
Rioja Crianza, Conde de Valdemar, 2013, Rioja, Spain	£33.50
Chianti Superiore, Santa Cristina, Antinori, 2015, Tuscany, Italy	£37.00
Hangin' Snakes, Langmeil, Shiraz/Viognier, 2015, Burgenland, Austria	£38.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, 2015, Rhone, France	£42.00
	£47.00

DESSERT WINE

Juracon, Château Jolys, Cuvee Jean, France, 2015 (375ml)	£25.00
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2016 (375ml)	£35.00

FORTIFIED WINE

Dow's Fine Ruby Port	£33.00
Sandeman 10 Year Old Tawny Port	£47.50

OUR WINES ARE
CAREFULLY
SELECTED BY OUR
SEARCYS'
SOMMELIERS

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.



COCKTAILS

Our cocktails have been curated by the Searcys' mixologist. We can work with you to create your very own cocktail.

Please ask your event manager for more details.

Cocktail £9.50

A choice of 3 £26.00

Amaretto Sour

Beefeater gin, amaretto, angostura orange bitters

Almost a Collins

Absolut vodka, blood orange juice, cinnamon, soda water

Apple Cider Mimosa

Sugar and cinnamon syrup, apple cider and prosecco a dash of Prosecco

Thyme Will Tell

Bourbon, maple syrup, lemon juice

Caramel Apple Mule

Vodka, caramel, apple cider and ginger beer

Apothecary Twist

Beefeater gin, ginger beer, cranberry and orange juice

Spiced Cranberry Rum Fizz

Orange and ginger syrup, cranberry juice, dark rum and prosecco

NON-ALCOHOLIC COCKTAILS

Rosemary Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and sparkling water

Cranberry and Cinnamon Kombucha

Cranberry and apple juice, raspberry kombucha, maple syrup