



ONE
MOORGATE
PLACE LONDON

HOSPITALITY AND
BANQUETING MENUS

SPRING / SUMMER 2023

EST. 1847

SEARCYS

LONDON



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SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

One Moorgate Place is currently fundraising for Hotel School. Reg Charity No. 1176270, If you would like to make a donation alongside your invoice, please speak to your Event Manager and they can add it as an optional discretionary item to your final invoice. Our suggestion would be £1 per delegate.

We are offering a sustainable and healthy package, with consideration to food miles, including seasonality and ethical provenance.

Highlights of our sustainability offering include:

- Our coffee, which comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.
- Championing local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48-mile radius from the venue
- Any food waste is collected and processed through Anaerobic Digestion facilities and converted into renewable energy.



(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. 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 allergens or dietary requirements.

SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

A HEALTHY START

Freshly brewed coffee, selection of traditional teas, herbal infusions and mineral water

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve)

Hedgerow blackberry and Bramley apple bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

HEALTHY INSPIRED MID-MORNING BREAK

Freshly brewed coffee, an assortment of traditional teas

Pistachio and goji berry granola bar (ve)

Beetroot, apple and matcha power shot (ve)

HEALTHY FORK BUFFET

Served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions

Olive brined chicken breast, preserved lemon wild rice, sprouting broccoli

Torched mackerel, salt baked beetroot, pickled fennel

Smoked tofu, edamame and cashew rice noodles, yuzu and basil dressing (veG)

Single origin dark chocolate and beetroot brownie (ve)

HEALTHY INSPIRED MID-AFTERNOON BREAK

Freshly brewed coffee, an assortment of traditional teas

Banana and dark chocolate oat muffin (ve)

Cranberry, almond and chia energy ball (ve)

**Entirely plant-based menu available, please consult your Event Manager

**Wellbeing masseur breaks available, please consult your Event Manager



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MEETING REFRESHMENTS

INSPIRED BREAKS

£ 5.50 PER GUEST

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and pastries (v)

and

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and cake (v)

BEVERAGES

Fruit juice

Orange, tomato, apple and cranberry £4.50 (litre)

Soft drinks

Coke, diet coke and lemonade £4.00 (330ml)

Filtered water

Still and sparkling £4.50 (750ml)



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BREAKFAST AND BRUNCH

BREAKFAST ON THE MOVE

£12.00 PER GUEST

Mini bacon, Cumberland sausage, scrambled free range egg and smoked tomato jam (v) brioche rolls

Mini Danish pastries and croissants (v)

Freshly brewed coffee, a selection of traditional teas

Orange juice and mineral water

Egg rolls are 10% of order, remainder split equally between bacon and sausage

A HEALTHY START

£19.00 PER GUEST

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve) bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

Freshly brewed coffee, selection of traditional teas, herbal infusions, mineral water

Orange juice and mineral water



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BREAKFAST AND BRUNCH

Served plated for up to 30 guests and from a hot buffet for more than 30.

CLASSIC ENGLISH BREAKFAST

£24.00 PER GUEST

Free range Clarence Court scrambled egg, Cumberland sausage, smoked bacon, field mushrooms, slow cooked tomato, potato rosti and toast - vegetarian option also available

Served with a selection of mini croissants and pastries, a selection of preserves, sliced fresh fruit platter, freshly brewed coffee, a selection of traditional teas, herbal infusions, orange juice and mineral water

BRUNCH ON THE MOVE

£19.00 PER GUEST

English muffin topped with scrambled Clarence Court eggs and maple bacon

Sourdough topped with crushed avocado, slow cooked Clarence Court egg and spinach (v)

Mini Chapel & Swan smoked salmon and dill cream cheese bagels

Spinach and gruyere mini muffins (v)

Freshly brewed coffee, a selection of traditional teas

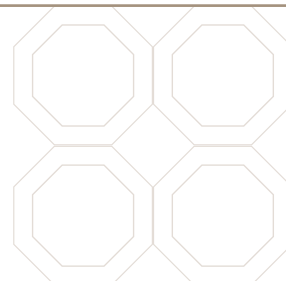
Orange juice and mineral water

THE ONE MOORGATE PLACE CLUB

Breakfast meeting package available for The One Moorgate Place Club.

Priced at £35 per guest the package includes

- Exclusive hire of the space from 7.30am - 10.30am
- A serving of the Classic English Breakfast (seated maximum 22, and standing maximum 100)



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WORKING LUNCHES

SANDWICH LUNCH

£20.50 PER GUEST

Includes a chef's selection of handcrafted sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal whole fruit, coffee and an assortment of traditional teas

Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 1

Ashlyn goat's cheese, red onion marmalade, rocket (v)

Salt beef, celeriac remoulade, mustard dressing

Smoked salmon, cucumber, horseradish mayonnaise

Smoked tofu, shredded slaw, rose harissa (ve)

Roast chicken, whipped avocado, basil, spinach

MENU 2

Coronation chicken

Barber's mature cheddar, pickle relish (v)

Tuna, cucumber, watercress

Mixed beans, avocado, smoked tomato (ve)

Wiltshire ham, grape mustard, rocket



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Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten free bread upon request)

MENU 3

Chicken Caesar, Parmesan, cos lettuce

Clarence Court free range egg mayonnaise, mustard cress (v)

Smoked salmon, capers, lemon, crème fraîche

Falafel, smoked tomato hummus, rocket (ve)

Roast beef, horseradish mayonnaise, rocket

MENU 4

Bacon, lettuce and tomato

Brie, cranberry, rocket (v)

Crayfish Marie Rose, cucumber, iceberg lettuce

Roasted courgette, white bean hummus, smoked tomato (ve)

Turkey, roasted red pepper, chipotle mayonnaise



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WORKING LUNCHES

FINGER BUFFET LUNCH

£31.00 PER GUEST

Chef's selection of 3 sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal slaw, a selection of 3 finger items, cake of the day, seasonal whole fruit, coffee and an assortment of traditional teas.

Additional finger items: £3.00 per item, per guest

Sample menus of chef's selection of finger items:

MENU 1

Serrano ham croquettes, aioli

Thai crab cakes, lemon grass mayonnaise

Bang bang cauliflower, chili jam (v)

MENU 2

Beef and horseradish Wellington,
mustard mayonnaise

Chilli panko king prawn, lemon ketchup

Wild mushroom arancini, truffled chive
crème fraîche (v)

MENU 3

Lamb kofta, tzatziki

Spinach and feta fillos, dill mayonnaise

Jackfruit wing, chipotle mayonnaise (ve)

MENU 4

Mini meatball, tomato frito

Sole goujons, tartar sauce

Moroccan spiced falafel, lemon
tahini yogurt (v)



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WORKING LUNCHES

FORK BUFFET LUNCH

£40.00 PER GUEST

Includes a selection of hot fork dishes, served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions

MENU 1

Pulled Herdwick lamb moussaka

Plaice goujons, wilted sea vegetables, Ratte potato, tartare beurre blanc

Paccheri pasta, courgette cream, dressed courgette, lemon ricotta (v)

Milk chocolate tart, cocoa nib crumble (v)

MENU 2

Chicken cacciatore, herbed orzo

Prawn, chilli and lime linguine

Salt baked beetroot risotto, chard, marinated feta (v)

Strawberry and vanilla cheesecake (v)

MENU 3

Wild garlic porchetta, butter roasted new potato, sauteed greens

Sea bream, spiced tomato ragu, roasted chickpea

Roasted aubergine, chermoula, bulgur wheat, coconut yogurt (ve)

Key lime pie (v)

MENU 4

Beef rump cap, toasted buckwheat, salsa verde, heritage tomato

Pomegranate barbecued salmon, Persian wild rice, kale

Halloumi, grilled watermelon, fattoush salad (v)

Almond and lemon cake, whipped lemon curd (v)

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AFTERNOON TEA

£31.00 PER GUEST

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

SAMPLE SANDWICHES

Wiltshire ham, grape mustard

Cucumber, mint cream cheese (v)

Smoked salmon, lemon crème fraîche

Truffled Clarence Court egg mayonnaise, mustard cress v)

Coronation chicken

SAMPLE CAKES

Strawberry and white chocolate macaron (v)

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream (v)

Upgrade your afternoon tea to include a glass of Champagne from £6.25 per guest



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RECEPTION PACKAGES

1 HOUR

1 hour of unlimited wines, beers and soft drinks with:

Marinated olives and bar dry snacks

£18.00 per guest

or 4 canapés

£25.00 per guest

90 MINUTES

90 minutes of unlimited wines, beers and soft drinks with:

6 canapés

£30.00 per guest

or 3 sliders

£30.00 per guest

or 4 bowls

£33.00 per guest

2 HOURS

2 hours of unlimited wines, beers and soft drinks with:

6 canapés

£40.00 per guest

or 3 sliders

£40.00 per guest

or 4 bowls

£43.00 per guest

ADDITIONAL

1 hour of unlimited sparkling wine

£10.00 per guest

1 hour of unlimited wines, beers and soft drinks

£10.00 per guest

Unlimited marinated olives and bar dry snacks

£5.00 per guest

Additional canapés

£3.00 per guest

Additional sliders

£5.00 per guest

Additional bowl

£5.00 per guest

Additional hour unlimited house wine, beer and soft drinks

£10.00 per guest



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CANAPÉ SELECTION

4 canapés per guest	£21.50
6 canapés per guest	£23.50
8 canapés per guest	£25.75
10 canapés per guest	£27.50
12 canapés per guest	£28.00
Additional canapés	£3.50 per piece

MEAT

Nduja sausage roll, basil, whipped ricotta

Pastrami, mustard, sauerkraut, pickle salt

Iberico ham croquette, aioli

Buffalo chicken, blue cheese, celery

FISH

Miso prawn toast, black sesame, spring onion

Crispy potato, nori, smoked cod's roe, Exmoor caviar

Boquerones, fire roasted pepper, labneh croute

Dorset crab vol-au-vent, lemon thyme



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CANAPÉ SELECTION

4 canapés per person	£21.50
6 canapés per person	£23.50
8 canapés per person	£25.75
10 canapés per person	£27.50
12 canapés per person	£28.00
Additional canapés	£3.50 per piece

VEGETARIAN

Pea, mint and citrus crème fraîche croustade (v)

Salt roasted potato, wild garlic, provolone (v)

Vegan Nduja stuffed olive (ve)

Chickpea panisse, curried coconut, salted pineapple salsa (ve)

DESSERT SELECTION

Strawberry and white chocolate tartlet (v)

Teacake chocolate snobinette (v)

Lemon and blueberry tartlet (ve)

Almond cake, whipped lemon cur (v)



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SLIDER BURGER

£28.50 PER GUEST

Chef's selection of a trio of slider burgers served with house fries and sauces

THE CLASSICS

Beef chuck burger, smoked applewood cheddar, pickles, house burger sauce

Breaded cod burger, gem lettuce, tartar sauce

Beetroot quinoa burger, Ashlyn goat's cheese, rocket (v)

TASTES OF ASIA

Korean fried chicken burger, kimchi slaw, gochujang mayonnaise

Thai crab burger, pickled ginger, lemon grass and coriander sauce

Smoked tofu burger, miso, pickled radish slaw (v)

POWERED BY PLANTS

Future Farm plant-based burger, smoked Applewood cheese, vegan 'nduja' (ve)

Salt baked celeriac burger, crispy kale, lemon and dill vegan mayonnaise (ve)

Moroccan spiced falafel burger, baba ganoush, beetroot, pickled red onion (ve)

DECADENT DELICACIES

Supplement of £10 per guest

Wagyu beef burger, whipped foie gras, Pedro Ximénez braised onion

Garlic buttered lobster, scallop, Oscietra caviar

Wild mushroom and chive burger, truffled Brie de Meaux, fresh black truffle (v)

3 BOWLS AND 2 SLIDERS £40.00 PER GUEST

Your choice of 3 bowls and 2 sliders from our menus



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BOWL FOOD

4 bowls per guest	£30.00
6 bowls per guest	£36.00
8 bowls per guest	£42.00

MEAT

Miso glazed fried chicken, pickled carrot and mouli, yellow chilli yoghurt

Iberico pork belly, peas, caper salsa

Pastrami, mustard, sauerkraut, pickle salt, rye cracker

Beef rump cap, toasted buckwheat, salsa verde, heritage tomato

FISH

Slow cooked octopus, potato, red pepper salsa, aioli

Tempura prawn, rainbow slaw, gochujang mayo

Salt cod brandade, dill, squid ink dressing

Tuna poke bowl, radish, edamame, whipped avocado, pickled ginger, crispy wakame



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BOWL FOOD

4 bowls per guest	£30.00
6 bowls per guest	£36.00
8 bowls per guest	£42.00

VEGETARIAN

White bean aioli, radish, seeded cracker (ve)

Mock lamb massaman curry, lime leaf and coconut rice, salted cucumber salad (ve)

Poke bowl, radish, edamame, whipped avocado, pickled ginger, crispy wakame (ve)

Tomato, stracciatella, fresh basil pesto (v)

DESSERT SELECTION

Rum baba, caramelised exotic fruits (v)

Eton Mess (v)

Banana and blueberry chia seed pudding (ve)

Strawberry and vanilla cheesecake (v)



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SNACKS SELECTION

£6.00 PER GUEST

Choose any 4 items.

Additional items £1.70 per guest

Vegetable crisps (ve)

Wasabi peas (ve)

Salted nuts (ve)

Salted pretzel knots (ve)

Smoked mixed nuts (ve)

Smoked almonds (ve)

Spicy corn chips (v)

Japanese rice crackers (v)



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SEATED LUNCH AND DINNER

£59.00 PER GUEST

Please pre-select one starter, one main and one dessert for all guests

All dietary requirements can be catered for with advance notice

A vegetarian alternative for each course will be provided and can be chosen by you or our chef

STARTER

Fowlescombe longhorn beef bresaola, cured egg yolk, almonds, 25 year aged balsamic

Stuffed saddle of rabbit, wild mushroom, asparagus, jus vinaigrette

Smoked chicken cobb salad, avocado puree, semi-dried tomato, blue cheese

Roasted scallop, sweetcorn, succotash, lemon butter

Dorset crab tart, crab pâté, lemon, dill pollen crème fraîche

Torched salmon, watercress cream, pickled baby vegetables

Seasonal tomato, pickled cucumber, pearl onion, basil labneh (v)

Salt baked beetroot and feta mille-feuille, kalamata olive, baby violetto artichoke (v)

Baby vegetables, pickled beetroot, lime crème fraiche, mojo rojo (ve)



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MAIN

Chicken Kiev, tarragon emulsion, creamed potato, broad bean and wild garlic salad

Herdwick lamb saddle, boulangere potato, smoked aubergine, red pepper, buttermilk sauce

Iberico pork bellyloin, sunflower seed romesco, dressed peas

Cod, scallop mousse, dressed courgette, roe velouté

Chalk Stream trout, salt roasted new potato, pearl onion, cream vinaigrette

Stone bass, choy sum, mustard greens, pickled chilli, curry sauce

Dukkah roasted aubergine, almond cream, charred leek (ve)

Wild garlic, asparagus and pearl barley risotto, sour onion, chive flowers (ve)

Paccheri pasta, courgette cream, dressed courgette, lemon ricotta (v)



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DESSERT

Islands dark chocolate, lime, cocoa (v)

Tiramisu, mascarpone and rum mousse, white chocolate coffee cream, coffee gel

Strawberry and vanilla cheesecake, strawberry sorbet (v)

Coconut and raspberry panna cotta, raspberry sorbet (ve)

CHEESE

A selection of international cheeses with chutney and crackers (ve)

£8.50 supplement per person

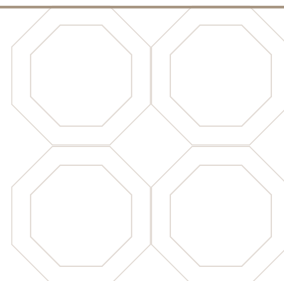


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THE ONE MOORGATE PLACE CLUB

The perfect dining experience for VIPs. With one long table, the private dining space can accommodate 8 to 12 guests. Here we serve an 8-course tasting menu created by our Executive Chef, along with wine flight. It showcases creative contemporary food, with unashamed flair and a focus on seasonal produce with delightfully paired wines.



PRIVATE DINING, TASTING MENU

£120.00 PER GUEST

SAMPLE MENU

Black olive pin wheel,
rye sourdough, parmesan
lavash cracker, served
with yeasted butter,
house made ricotta, nduja

Smoked ricotta and green
pea tartlet, crab doughnut,
beef rib taco

Barbecued scallops,
blood orange, yeasted
crème fraîche

Turbot, kohlrabi and
apple ragu

Dry aged lamb, morels,
wild garlic

Strawberry mille-feuille,
white chocolate, strawberry
consomme jelly

The 'Babybel' onion brioche

Cherry fruit jellies

Burnt butter and white
chocolate

Calamansi orange
macaron

Miso caramel fudge

Coffee with an assortment
of traditional teas and
herbal infusions

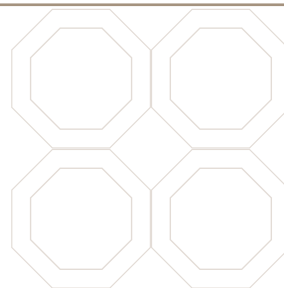


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PRIVATE DINING, TASTING MENU

£120.00 PER GUEST

SAMPLE WINE FLIGHT

Greyfriars Cuvée Brut, Surrey, England

Joie de Vigne Blanc, France

Touraine Sauvignon, Domaine du Haut Perron France

Leiras, Albariño Rías Baixas, Spain

Rioja Crianza, Conde de Valdemar, Spain

Moscato d'Asti, Prunotto Piedmont, Italy

Portillo Malbec, Uco Valley, Mendoza, Argentina



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WINE AND CHAMPAGNE

PRICED PER BOTTLE

CHAMPAGNE AND SPARKLING

NV	Ca' del Console Prosecco Extra Dry, Italy	£38.00
NV	Searcys Classic Cuvée Brut, Buckingham, England	£50.00
NV	Searcys Selected Cuvée, Brut, France	£55.00
NV	Searcys Selected Cuvée Rosé, Brut, France	£58.00
NV	Lanson Père & Fils, Brut	£60.00
NV	Moët & Chandon, Brut Imperial, Champagne	£65.00
NV	Drappier Carte d'Or, Brut Champagne	£70.00
NV	Veuve Clicquot, Yellow Label, Brut, France	£75.00

ROSÉ WINE

2022	Rosato Colinne, Delle Rose, Organic, Sicily, Italy	£27.00
2021	Côtes de Provence, Mas Fleury, Rose, France	£30.00

Vintages are subject to availability



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WINE AND CHAMPAGNE

PRICED PER BOTTLE

WHITE WINE

2021	Villa Rossi Trebbiano, Italy	£25.00
2022	Joie de Vigne Blanc, France	£26.00
2021	Pinot Grigio Vinuva, Organic, Italy	£27.00
2022	Chenin Blanc Kleine Zalze, South Africa	£28.00
2022	Picpoul de Pinet Beauvignac, France	£30.00
2022	Villa Bianchi Verdicchio Castelli di Jesi Class, Unami Ronchi, Italy	£32.00
2020	Macon Villages, Reserve, Vignerons des Terres, Burgundy, France	£33.00
2022	Featherdrop Sauvignon Blanc, New Zealand	£34.00
2021	Vinabade, Alabarino, Rias Baixas, Galicia, Spain	£36.00
2020	Sancerre, Les Chailloux, Domaine Fouassier, France	£45.00
2021	Chablis, J.M. Brocard, France	£46.00

Vintages are subject to availability



(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. 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 allergens or dietary requirements.

WINE AND CHAMPAGNE

PRICED PER BOTTLE

RED WINE

2020	Villa Rossi Sangiovese, Rubicone Italy	£25.00
2021	Joié de Vigne Grenache/Pinot Noir, France	£26.00
2020	Malbec, Portillo, Uco Valley, Mendoza, Argentina	£27.00
2021	Podere Montepulciano d'Abruzzo, Italy	£29.00
2021	Veramonte, Organic Merlot, Casablanca Valley, Chile	£30.00
2021	Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France	£31.00
2018	Rioja Crianza, Conde de Valdemar, Spain	£32.00
2021	Chianti Superiore, Santa Cristina, Italy	£34.00
2021	Beaujolais Villages, Vignes de 1951, Beaujolais, France	£37.00
2020	Spinyback Pinot Noir, New Zealand	£38.00
2019	Château Montaguillon, Montagne Saint-Emilion	£46.00

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BEVERAGES

House spirit and mixer (glass)	£5.50
Premium spirit and mixer (glass)	£6.50
House bottle beer (bottle)	£5.00
Fruit juice (litre)	£4.50
Orange, tomato, apple, cranberry	
Mixers (bottle)	£4.00
Coke, diet coke, lemonade	
Filtered water (750 ml) ¹	£4.50



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EST · 1847

SEARCYS

LONDON

2023

SUSTAINABILITY PLEDGES

FOOD AND DRINK



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We celebrate signature seasonal English apples at all our cafes. We also offer a free bowl with all our meetings packages



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



All our fresh eggs are British free-range



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



All our bacon is British-reared and dry-cured



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



We do everything to minimise food waste through menu and portion design, and food waste separation



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity

PEOPLE



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality





Contact us

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