

EST ♦ 1847
SEARCYS
LONDON



Spring And Summer Menu March – September 2026



@SEARCYSLONDON

Starter

Meat

Sutton Hoo chicken press, broad bean & lemon salad, crispy chicken skin

Smoked duck ham, pickled kohlrabi, apricot gel, sourdough

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, Wild Farmed sourdough

Potted confit duck, smoked duck ham, parsley aioli, pickled nectarines

Smoked chicken ballotine, spring piccalilli, crispy skin, spring salad

English asparagus, st ewes' egg, crispy Parma ham, black truffle



Starter

Fish

Cornish crab, pink grapefruit, compressed fennel, chive oil

Smoked mackerel, Yorkshire rhubarb, English heritage radish, dill oil

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, watercress

Cornish mackerel, dill and potato salad, roasted heritage beetroot, horseradish cream

Scottish smoked salmon, soft quail egg, lemon crème fraîche, salmon skin crackling



Starter

Vegetarian

Nutbourne heritage tomatoes, goat's curd, black olive tapenade

Courgette cannelloni, basil & feta mousse, smoked almonds, shallot vinaigrette

Nutbourne heritage tomato, whipped feta, black olive crumb, basil

Wye Valley asparagus, pea panna cotta, ricotta, gremolata



FISH COURSE

Steamed Cod with Cod Brandade, pickled seasonal vegetables

Seared Hand Dived Scallop, English Peas, black pudding

Grilled spiced Scottish Salmon, mango chilli salsa

Escabeche of seabass, Fennel Cress

Yellow fin tuna tartare, wasabi, game chips

Lobster Ravioli, champagne & dill sauce

Masala Pollock, Sweet and Sour Carrot



MAIN COURSE

Meat

Salt marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk chicken breast, peas and bacon, champ potato, chicken velouté

Chinese five-spiced duck, apricot & summer squash purée, duck leg hash, bok choy

Seared beef loin, beetroot gratin, asparagus, beef shin bonbon, beef jus

Sutton Hoo chicken breast, leg Kiev, smoked garlic fondant, spring cabbage

Salt marsh lamb cutlet, crisp lamb breast, minted pea purée, wild garlic potato terrine

Dingley del pork belly, colcannon potato, spiced crab apple, summer squash purée



MAIN COURSE

Fish

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde

Seared cod supreme, crispy cod cheek, dill pomme purée, braised leeks, split chive cream

Roast seabass, buttered fondant, spinach purée, vine tomatoes, Cornish crab beignets

Seared sea trout, chive & lemon Jersey Royals, courgette & shrimp sauce



MAIN COURSE

Vegetarian

Lentil dhal, cauliflower, spinach, onion bhaji, coconut yogurt

Primavera spelt risotto, broad beans, peas, asparagus, lemon ricotta, herb oil

Spring gnocchi, peas, mint, asparagus velouté

Lemon & courgette risotto, grilled asparagus, wild garlic pesto



DESSERT

Strawberry & matcha cheesecake, almonds, wild strawberry sorbet

Peanut & miso caramel tart, dark chocolate sorbet

Textures of rhubarb, set tonka bean custard

Blood orange delice, burnt orange macaroon

Chocolate fondant, cherry & white chocolate centre, cherry ice-cream

English peach Eton mess, lemon verbena

Pan Perdu, banana ganache, hazelnut nut, milk chocolate

Pimm's roulade, black pepper & strawberry curd, vanilla ice-cream

Searcys Champagne and summer berry jelly, almond madeleines, Dorset clotted cream

Lemon tart, raspberries, crème fraîche

Basque cheesecake, sour cherry compote, hazelnut tuile



DESSERT

Chocolate and espresso delice, honey poached apricots, crème fraîche

Lemon baked cheesecake, raspberry macaroon, toasted meringue

Pineapple tartan, coconut sorbet, pineapple & chili salsa

vanilla panna cotta, mango gel, guava sorbet, passion fruit crumb

set rice pudding bavois, summer raspberries

classic milk chocolate tart, crème fraîche



SAVOURY

Devils on Horseback, roasted red pepper sauce

crispy trout Kedgeree

Wild Mushrooms on Toast, tarragon, pink peppercorn sauce

Goats cheese & apple beignets, shallot jam

Whipped cod Roe, Capers & Nut Brown Butte

Roscoff Onion Tart, Sauté Chicken Livers

Black pudding & caramelized apple bonbon



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inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

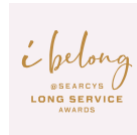


We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

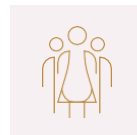
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



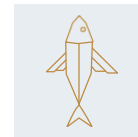
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



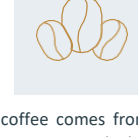
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



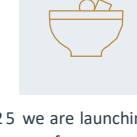
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

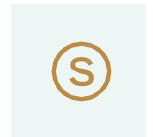


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



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*Make it Special.
Make it Searcys.*