



CHAMPAGNE AND SPARKLING WINE

White Champagne Brut

Searcys Selected Cuvée, Brut, NV - 52.50 / Magnum 108.33
Drappier, Carte d'Or, Brut, NV - 55.83
Lanson, Père et Fils, Brut, NV - 65.83
Perrier-Jouët, Grand Brut, NV - 75.17
Taittinger, Brut Réserve, NV - 73.33
Veuve Clicquot, Yellow Label, Brut, NV - 83.33
Laurent-Perrier, La Cuvée, Brut, NV - 81.67
Perrier-Jouët, Belle Epoque, Brut, 2008 - 166.67

White Champagne Sweet

Laurent-Perrier, Harmony, Demi-Sec, NV - 70.83

Rosé Champagne

Searcys Selected Cuvée, Rosé, Brut, NV - 62.50
Taittinger, Brut Réserve, Rosé, Brut, NV - 79.17
Laurent-Perrier, Cuvée Rosé, Brut, NV - 91.67

English Sparkling Wine

Greyfriars, Cuvée Brut, NV, Surrey - 44.17
Nyetimber, Classic Cuvée, Brut, NV, West Sussex - 62.50

*A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.
Our wine by the glass is served in measures of 175ml but 125ml serves are available. Spirits in 50ml but 25ml is
available upon request. Not all wines are suitable for vegetarians. Wine may contain sulphites.
Vintages may be subject to changes related to suppliers' stock. If this happens, we will inform you before your event*

WHITE WINE

Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy - 24.17
Marsanne, Vermentino, Joie de Vigne, 2017, Languedoc, France - 20.83
Grillo, Molino Vento, Organic, 2017, Sicily, Italy - 23.33
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France - 26.67
Sauvignon de Touraine, Domaine du Haut Perron, 2017, Loire, France - 29.17
Sauvignon Blanc, Satellite, 2017, Marlborough, New Zealand - 32.50
Albariño, Leiras, 2017, Rías Baixas, Spain - 32.50
Gavi di Gavi, Enrico Serafino, 2017, Piedmont, Italy - 35.00
Chablis, J.M. Brocard, 2017, Burgundy, France - 44.17
Sancerre, Cherrier Frères, 2017, Loire, France - 46.67

ROSÉ WINE

Le Bosq, Vin de France, 2017, Languedoc, France - 20.83
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez, 2018,
Provence, France - 32.50

RED WINE

Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France - 20.83
Carignan, Grenache, Troubadour, 2018, Languedoc, France - 22.50
Shiraz, Mourvèdre, Viognier, Front Row, 2017, Swartland, South Africa - 23.33
Malbec, Portillo, Uco Valley, 2018, Mendoza, Argentina - 28.33
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2016, Rhône, France - 31.67
Rioja Crianza, Conde de Valdemar, 2015, Rioja, Spain - 35.00
Chianti Superiore, Santa Cristina, Antinori, 2016, Tuscany, Italy - 37.50
Shiraz, Viognier, Hangin' Snakes, Langmeil, 2015, Barossa, Australia - 40.00
Château Lamothe-Bouscaut, Pessac-Léognan, 2012, Bordeaux, France - 49.17
Châteauneuf-du-Pape, Clos Oratoire des Papes, 2016, Rhône, France - 58.33





COCKTAILS

Rose-Ini 12.00

Our own English version of the classic Rossini cocktail. To a base of English strawberries macerated with rhubarb, rose water, vanilla and vodka; we add English sparkling wine.

Earl Grey Spritz 12.00

A spritz contains an element of bitterness and originated in Venice at the time it was part of the Austro-Hungarian empire. Ours is a blend of Earl Grey infused-gin, Sauvignon wine and Aperol rounded with peach purée and finished with Franklin & Sons Ltd Natural Indian Tonic Water.

The English Mojito 12.00

Our mixologist has revisited the world's number one best-selling cocktail, the Cuban Mojito. We have added more than a touch of Britishness to this classic by using Beefeater gin, elderflower, English cider brandy and apple juice, topped up with Franklin & Sons Ltd Soda Water and finished with English mint.

Redcurrant Negroni 12.00

An Italian classic originating from Florence, named for the Count Negroni. It is based on the Americano cocktail with its three ingredients of gin, Campari and red vermouth. To make ours our own we have added fresh redcurrant juice, Lillet and orange bitters.

East Indian Sour 12.00

Inspired by the classic whisky sour family of cocktails. We have mixed almond-flavoured Amaretto with Chivas Regal whisky, sugar cane, lemon, cardamom and a touch of rose water. The only decision is whether or not to add some Franklin & Sons Ltd Soda Water.

NON-ALCOHOLIC COCKTAILS

Raspberry Shrub 6.00

A shrub is a non-alcoholic cocktail made popular during the British colonial era, when vinegar was used to preserve fresh fruit. Ours is made with a cider vinegar-syrup, raspberries and rosemary.

The Kitchen Garden 6.00

A refreshing chilled infusion with the scents of a traditional British Kitchen Garden - fennel, basil and elderflower – blended with lemon.

Please note that for all events a maximum choice of two cocktails can be requested for a drinks reception and they must be pre-ordered. Cash bar cocktail menu is available on request.





SPIRITS

Vodka 50ml

Absolut Blue, Sweden (40%) 5.83

Chase, UK (40%) 7.08

Ketel One, Netherland (40%) 7.08

Grey Goose, France (40%) 8.33

Absolut Elyx, Sweden (43.3%) 7.92

Gin 50ml

Beefeater London Dry, UK (40%) 5.83

Sipsmith London Dry, UK (41.60%) 7.92

Hendricks, Scotland (41.4%) 7.50

Gin Mare, Spain (42.7%) 10.42

Monkey 47, Germany, (47%) 11.25

Rum 50ml

Havana 7 years old, Cuba (40%) 6.67

Distillerie de Paris, Rhum Galabé (40%) 8.29

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) 10.00

Other spirits 50ml

Martell VSOP, Cognac, France (40%) 9.58

Martell XO, Cognac, France (40%) 24.16

Chivas Regal, 12 years old, whisky blended, Scotland (40%) 7.29

Jameson, Irish whisky, Ireland (40%) 5.20

Glenmorangie 10 years old, Highland whisky, Scotland (40%) 7.92

Please enquire if you would like a full digestifs trolley to be served on consumption.

SOFT DRINKS

Coca Cola / Diet Coke (330ml) 3.29

Franklin & Sons Ltd (200ml) 2.92

Original Lemonade,
Soda Water 1886,
Brewed Ginger Beer,
Natural Indian Tonic Water,
Original Ginger Ale

Real Kombucha (275ml) 3.75

Dry Dragon (green tea),
Royal Flush (Earl Grey),
Smoked House (black tea)

Still / sparkling mineral water (750ml) 3.33

Fresh orange juice / pressed apple juice (jug of 1.0L) 13.33

BEERS

Freedom 4 Lager, UK, 330 ml (4%) 4.58

Unity Craft Lager, UK, 330ml (5%) 4.96

Big Drop Brewing Co, UK, 330ml (0.5%) 4.16
(Low Alcohol Pale Ale and Lager)



CHAMPAGNE MAGNUMS

The perfect touch to any celebration

The Taittinger Brut Réserve magnum is produced from the first pressings of Chardonnay, Pinot Noir and Pinot Meunier, delivering a brilliant, golden colour with an elegant fresh palate. The minimum ageing, by law, of Champagne is 15 months, however, Taittinger ages their Brut Réserve in the cellar for 3-4 years before release to ensure that the taste has developed as much as possible.

The Taittinger vineyard extends over 288 hectares in Reims, Champagne and The Taittinger family has managed the house for almost a century. It is now principally run by Pierre Emmanuel Taittinger, his son, Clovis and his daughter, Vitalie. They are supported by a team of young and passionate professionals who work tirelessly to preserve Taittinger's heritage, quality, image and future.

Magnum bottles of Champagne have lots more perks than just looking Instagrammable! According to experts, Champagne poured from a larger size bottle, such as a magnum, actually tastes better as it matures more slowly and for a longer period of time, resulting in a more complex and harmonious taste.

Magnums also make the perfect keepsake for a celebration - get your guests to sign a bottle and take it home with you to remind you of your wonderful event forever.



WHY NOT GO FOR A MAGNUM?

DID YOU KNOW?

In 2018, St Pancras Brasserie and Champagne Bar by Searcys was the largest UK seller of Taittinger's Nebuchadnezzars, which holds 15l of Champagne each, and the seventh largest seller worldwide. As well as this, St Pancras Champagne Bar sold two Methuselahs (30l), 16 Jeroboams (3l) and an incredible 1,488 Magnums last year alone!

'Tis the season of goodwill

2019 sees Searcys expanding the company's commitment to sustainability with a new set of promises. This includes an ongoing partnership with Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain employment in hospitality. In December 2018, Searcys raised £10,000 for the charity through "A Very Searcys Christmas" campaign. Please inform your event planner if you would like to donate £1 on behalf of each of your guests.

**beyond
food**

INSPIRING A FUTURE
BEYOND HOMELESSNESS

