

THE ART OF TRAVEL

BY SEARCYS

SNACKS AND SMALL PLATES		Oscieta caviar, blinis (30g)	60.00
SAN REMO LONDON 444 miles	Focaccia Genovese Rosemary and garlic (v)	4.50	
REIMS LONDON 248 miles	Gougères (v) Mixed nuts or olives (v)	7.00 4.00	
	Chips, spicy dip (v)	5.00	
	Heritage carrots and celery crudités, spiced avocado (v)	5.50	
AMSTERDAM LONDON 228 miles	Gouda cheese, cumin, fig jelly Iberico de Bellota ham 20g/50g	9.50 10/23	
PARIS LONDON 313 miles	Mini Croque Monsieur Mini burgers, bacon, aged Cheddar	7.00 12.00	
	Sipsmith gin cured salmon, cucumber	7.50	
	Gazpacho, Portland dressed crab	6.50	
BRUSSELS LONDON 199 miles	Garnalen kroketten Prawn croquettes, lemon mayonnaise	6.00	
STARTERS AND SALADS		MAIN COURSES	
ATHENS LONDON 148 miles	Choriatiki salata, Greek salad (v)	8.50	
NICE LONDON 199 miles	Salade Niçoise	10.50	VENICE LONDON 197 miles Risotto piselli e menta Pea and mint risotto, bocconcini (v) 13.50
ZURICH LONDON 283 miles	Bauernbratwurst kaninchenterrine Ham-hock and spiced sausage terrine, cabbage and apple	8.50	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips 17.00
	Searcys smoked chicken Caesar	9.50/16.00	Creedy Carver chicken pie 17.00
	John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	12.50	BORDEAUX LONDON 481 miles Steak à la Bordelaise Steak, mushrooms, mash, red wine sauce 18.00
SHELLFISH			Linguine, Cornish crab, cockle, West Country mussel, aged parmesan 16.00
	British oysters: 3/6/12 Pyefleet rock	12/19/35	Freedom pale ale-battered haddock, minted peas, tartar sauce, chips 17.50
			PORTO LONDON 822 miles Pastanicas de bacalhau Salt cod fishcake, mussels, saffron 16.00
			SHARING
			Artisan British cheeses 22.00
			Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham 23.00
			Native shellfish: Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels 75.00
			PUDDINGS
			Apricot tart, crème fraîche ice cream 6.50
			BARCELONA LONDON 107 miles Crema Catalana Orange burnt cream 7.00
			Chocolate, caramel and peanuts, dulce de leche ice cream 7.00
			Eton Mess, strawberry soup 7.50
			Passion fruit cheesecake, lime and coconut sorbet 7.00

BAR FOOD SUMMER 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may still remain.

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