

BRASSERIE & CHAMPAGNE BAR

BY SEARCYS

SNACKS AND SMALL PLATES		MAIN COURSES	
Potato and rosemary sourdough loaf (v)	5.00	Ironbark pumpkin risotto, wild mushrooms, truffle (v)	
Mixed nuts or olives (v)	4.00		15.50
Chips, spicy dip (v)	5.00	Searcys burger, dry-cured bacon, blue cheese or aged Cheddar, chips	17.00
Broccoli bhaji, mango chutney (pb)	6.50	Creedy Carver chicken pie	18.50
Carrot and celery crudité, spiced avocado (v)	5.50	45 days house-aged Lake District beef Sirloin 28og, field mushroom, watercress,	
Yorkshire ham and cheese toastie bites	7.00	peppercorn or Bearnaise sauce	33.00
Mini merguez, yoghurt and mint	7.50	Linguine, Cornish crab, cockle, West Country mussel, aged parmesan	16.50
Mini burgers, bacon, aged Cheddar	12.00	Freedom pale ale-battered haddock,	
Gin cured salmon, cucumber, radish	7.50	minted peas, tartar sauce, chips	18.50
Smoked mackerel fritter, lemon mayonnaise	6.00	Cornish cod fillet, five spice, broccoli fritter, mint yogurt	23.0
STARTERS AND SALADS		SHARING	
Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb)	8.50/ 14.00	Artisan British cheeses Cured British meat: Scottish wild venison	22.0
Jerusalem artichoke soup, crispy hen's egg, truffle oil (v)	8.50	salami, Suffolk chorizo, Somerset pokers, cured ham	23.0
Game terrine, spiced fruit chutney, sourdough	10.50	Native shellfish: Pyefleet rock oysters, native lobster, Portland crab, Celtic Sea	
Searcys smoked chicken Caesar	9.50/ 16.00	prawns, West Country mussels, cockles	85.0
•		PUDDINGS	
John Ross Jr smoked salmon, pickled cucumber, Searcys soda bread	13.50	Christmas pudding, brandy custard	7.50
SHELLFISH		Chocolate fondant, chocolate tart, mint ice cream	7.50
British oysters: 3/6/12 Pyefleet rock	12/19/35	White chocolate set cream, passion fruit, coconut shortbread	7.50

BAR FOOD WINTER 2019