

SEARCYS

AT THE GHERKIN

SET MENU

TWO COURSES - £49
THREE COURSES - £57

ADD SEARCYS TASTING TRIO

£25 per guest

Searcys English Sparkling Wine, NV 75ml
Searcys Blanc de Blancs Champagne, NV75ml
Searcys Selected Cuvée, Rosé, NV 75ml

STARTERS

Searcys smoked salmon
*Whipped horseradish cream, dill
pickled cucumber (175kcal)*

Lincolnshire potted ham
*Cultured butter, wholegrain mustard,
cornichons, toasted brioche (591kcal)*

Cornish Mackerel Niçoise salad
*Runner beans, macerated tomatoes,
Burford brown egg (370kcal)*

Gressingham Guinea fowl terrine
*Fermented spring cabbage, red
chicory and orange salad (567kcal)*

White onion soup (ve)
*Sweet caramelised white onions,
crème fraiche, lemon thyme (ve) (160kcal)*

MAINS

Goosnargh Chicken Chasseur
*Smoked bacon lardons, chestnut
mushrooms, cherry tomatoes (541kcal)*

Gloucester old spot
*Seared pork loin, confit
new potatoes, French beans, apple and
rosemary jus (959kcal)*

Pan-seared chalk stream trout
*Citrus cured heritage beets, shaved
fennel, caviar, apple blossom (662kcal)*

Sweetcorn gnocchi (ve)
*Handmade gnocchi, corn velouté, roasted
corn kernels, chervil and Parmesan (404kcal)*

Lake District lamb
*Roast Herdwick rump, sweet pea and baby
courgette fricassee, blackberry jus (573kcal)*
Supplement £6.50

Market fish of the day
Please ask your server

SIDES

£5.50 each

Triple cooked chips (v) (126kcal)

Sautéed greens (v) (127kcal)

Honey-roasted carrots (v) (90kcal)

Garlic new potatoes (v) (132kcal)

Baby mixed leaf salad (v) (76kcal)

DESSERTS

Apple tart Tatin
*Caramelised British apples, salted
caramel sauce, vanilla ice cream (554kcal)*

Lemon tart (v)
*Sweet pastry, muscovado sugar,
bramble rippled mascarpone (950kcal)*

Chocolate Delice (v)
*Island dark chocolate delice,
kirsch cherries and buffalo milk
ice cream (756kcal)*

Bakewell tart (v)
*Raspberry jam, toasted almonds,
crème fraiche (705kcal)*

Chai latte Panna cotta (ve)
*Yorkshire rhubarb,
shortbread crumb (520kcal)*

British artisan cheese selection
Seeded crackers, homemade chutney (480kcal)
£7.50 supplement
£12.50 as an additional course

Adults need around 2000 kcal a day

(v) = vegetarian. (ve) = vegan. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at prevailing rate. 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 special requirements.