

A La Carte Menu

- Shaved fennel, white asparagus salad, blood orange dressing 7.00 (V, VE)
Pickled mackerel, Sicilian plums 7.50
Heritage tomatoes, sheep's ricotta, olive puree, toasted hazelnut, basil 7.50 (V, VEO)
Summer minestrone, salsa verde 6.50 (V, VE)

Pastas

- Gnudi, romesco and Parmigiano cream 14.50 (V)
Asparagus and ricotta tortelloni, roasted garlic cream 16.00 (V)
Seafood linguini, fennel, garlic butter, 18.25
Wild boar ragu, pappardelle pasta, soft herbs 16.00

Main courses

- Grilled zucchini, wild rocket, pine nuts, pomodori sauce 13.50 (V, VE)
Pan-fried cod, borlotti beans puree, spring greens, onions, samphire 17.00
Seared chicken, violette potatoes, fregola, chestnut mushrooms, peas 16.50
Whole sea bream, gremolata, new potatoes 21.50

Sides

- Crispy zucchini fries, tomato dipping sauce 4.50 / Green beans, garlic 4.50
Mixed leaf salad 3.50 / Tomato and onion salad 3.50
Roast heritage potatoes, rosemary, garlic 4.50

Puddings and cheese

- Tiramisu 6.50
Buttermilk panna cotta, strawberries, mint 6.50 (V, VEO)
Nectarine tart, brown sugar ice cream 7.50
Selection of homemade ice creams and sorbets 5.00 (VEO)
Italian cheese selection, sea salt crackers 11.00

V = Vegetarian | VE = Vegan | VEO = Vegan option

All prices include VAT. A 12.5% discretionary service charge will be added to your final bill. All gratuities are transferred to the team alone.
Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the Searcy's team who will be pleased to discuss your needs with the duty manager.