

## A La Carte Menu

### Starter

- Spring minestrone soup, basil pesto 7.50 (ve)
- Mozzarella, tomato, black olives (v, veo) 7.50
- Cured mackerel, cucumber, dill, buttermilk dressing 8.50
- Fennel salami, walnuts, pickled mushroom salad 8.00
- Poached white asparagus, soft boiled eggs, lardo, aioli 8.75
- Chicory, gorgonzola and walnut salad 7.50 (v)

### Main courses

- Cavatelli with tomato sauce and basil 14.50 (ve)
- Pea risotto, Pecorino cheese 16.50 (v, veo)
- Poached sea trout, spring vegetables, lemon cream 16.50
- Chicken breast, wild garlic emulsion, farro, radicchio salad, jus 17.50
- Braised beef and truffle tortellini, hazelnut, sage, butter sauce 18.75

### Sides

- Mixed leaf salad 3.50
- Tomato and onion salad 3.50
- Roast heritage potatoes 4.50

### Puddings / Cheese

- Tiramisu 6.50
- Apricot and almond tart, amaretto gelato 6.75 (v)
- Pistachio filo cannoli, pear puree, stracciatella ice-cream 6.00 (v)
- Poached rhubarb, bourbon vanilla ice-cream, vegan meringue 6.25 (ve)
- Special aperitivi sorbets 6.50 (ve)
- Selection of homemade ice-cream 6.50 (v)
- 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.