

## STARTERS

Spring minestrone soup, basil pesto (ve)  
Buffalo mozzarella, tomato, black olives (v)  
Cured mackerel, cucumber, dill, buttermilk dressing  
Fennel salami, walnuts, pickled mushroom salad  
Chicory, gorgonzola and walnut salad (v)

## MAIN COURSES

Cavatelli with tomato sauce and basil (ve)  
Pea risotto, Pecorino cheese (veo)  
Poached sea trout, spring vegetables, lemon cream  
Chicken breast, spinach emulsion, farro, radicchio, jus  
Tuscan wild boar tortelloni, mushrooms, hazelnuts, sage

## SIDES

Mixed leaf salad 3.50 (ve)  
Zucchini fries, tomato sauce 4.50 (ve)  
Tomato and onion salad 3.50 (ve)  
Roast heritage potatoes 4.50 (ve)

## PUDDINGS AND CHEESE

Tiramisu (v)  
Apricot and almond tart, amaretto ice-cream (v)  
Pistachio filo cannoli, stracciatella ice-cream (v)  
Poached strawberries, bourbon vanilla ice-cream, vegan meringue (ve)  
Selection of homemade ice creams and sorbets (veo)  
Cheese  
Italian cheese selection, sea salt crackers (4.50 supplement)  
  
The Barbican chocolate collection created by William Curley  
Rosemary and olive oil, sea salt caramel, thyme and heather honey 3.50 (v)

**1 COURSE 18.00 | 2 COURSES 23.50 | 3 COURSES 27.50**

**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.