

# Lunch set menu

## Starters

Spring minestrone soup, basil pesto (ve)  
Chicory, gorgonzola and walnut salad (v)  
Fennel salami, walnuts, pickled mushroom salad

## Main courses

Tuscan wild boar tortelloni, mushrooms, hazelnuts, sage  
Poached sea trout, spring vegetables, lemon cream  
Cavatelli with tomato sauce and basil (ve)

## Sides

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

## Puddings / Cheese

Poached strawberries, bourbon vanilla ice-cream, meringue (ve)  
Tiramisu (v)  
Apricot and almond tart, amaretto ice cream (v)  
Selection of homemade ice cream and sorbets (veo)  
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 honey 3.50 (v)

**1 course 15.00 | 2 courses 17.50 | 3 courses 21.50**

**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.