

# BARBICAN

## Brasserie

BY SEARCYS

1 COURSE 19.50 | 2 COURSES 28.50 | 3 COURSES 34.00

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

### For the table

<b>Olives (VE)</b> (177 kcal)	4.50
<b>Smoked almonds (VE)</b> (470 kcal)	4.50
<b>Basil picos (VE)</b> (95 kcal)	4.50
<b>Flatbread and dips (VE)</b> (518 kcal)	9.50
<b>Rosemary and garlic baked Camembert</b> , chilli jam, sourdough bread (428 kcal)	15.00

### Starters

<b>Carrot and roasted corn soup</b> , goat's cheese crouton (V) (372 kcal)
<b>Pan-fried mackerel</b> , gochujang mayonnaise, daikon radish, chilli, coriander (442 kcal)
<b>Fennel salami</b> , radicchio, orange segments, walnuts (249 kcal)
<b>Seared scallops</b> , almond tarator, lime relish, watercress, pine nuts (£6.50 supplement) (573 kcal)
<b>Crispy pork cheeks</b> , celeriac remoulade, tarragon, hazelnuts (499 kcal)
<b>Chickpea hummus</b> , roasted broccoli, chicory, sunflower seeds, olives (VE) (339 kcal)

### Main Courses

<b>Pan-fried chalk stream trout</b> , herb crushed potatoes, romesco sauce, preserved lemons, capers (385 kcal)
<b>Pork chop</b> , savoy cabbage, apple compote, pickled onions, mustard seeds (588 kcal)
<b>Leek and sweet potato tortelloni</b> , grilled aubergine, nutmeg butter, pumpkin seeds (VEO) (411 kcal)
<b>Beluga lentils and butternut squash pie</b> , mangetout, variegated kale, roasted red pepper sauce (VE) (724 kcal)
<b>Sun blush tomato risotto</b> , feta cheese, olive crumb, basil (VEO) (846 kcal)
<b>Calves liver</b> , potato gratin, caramelised onions, crispy pancetta (897 kcal)
<b>Monkfish</b> , spiced pumpkin quinoa, piquillo pepper, caviar, coconut and saffron cream (£13.50 supplement) (884 kcal)
<b>Chicken breast</b> , bulgur wheat, black olive tapenade, baby carrots, silverskin onions (760 kcal)

### Sides

<b>Tempura vegetables</b> , sweet and sour dip (VE) (275 kcal)	6.25
<b>Braised red cabbage</b> , mustard dressing (VE) (87 kcal)	6.00
<b>Roasted new potatoes (VE)</b> (101 kcal)	6.00
<b>Beef heart tomato and red onion salad</b> , balsamic (VE) (33 kcal)	6.00

### Puddings

<b>Honey cake</b> , soured cream gelato (695 kcal)
<b>Black cherry tart</b> , chocolate gelato (854 kcal)
<b>Vegan crème caramel</b> , toasted walnuts (VE) (207 kcal)
<b>Whipped ricotta</b> , pear compote, almonds (303 kcal)
<b>Croxtan Manor Stilton</b> , quince membrillo (394 kcal)
<b>Sorbet selection</b> - lemon, raspberry, blackcurrant (VE) (189 kcal)

Try a Negroni!

**Sloe-groni 12.00**

*Gin, Sloe Gin, Campari and Red Vermouth. Rich and indulgent.*

See the bar menu for more cocktails and drinks!

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcals a day.

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### Champagne & Sparkling Wine

	125ml	Bottle
Searcys Selected Cuvée, Brut, Champagne, NV	13.00	68.00
Searcys Selected Cuvée, Rose, Brut, Champagne, NV		70.00
Searcys Selected Cuvée Magnum, Brut, Champagne, NV		125.00
Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England		53.00
Casa Canevel Prosecco Extra Dry, NV, Veneto, Italy	8.00	39.00
Marchese Antinori, Franciacorta DOCG Cuvée, Brut, NV, Lombardy, Italy	11.00	55.00

### Rosé Wine

	175ml	500ml	Bottle
Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2022. Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.	8.75	23.00	31.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022. A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.75	36.00	46.00

### White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy. Fresh and light with lemon and peach fruit notes.	8.50	22.00	29.00
Côtes de Gascogne, Maison Belenger, South West, France, 2022. Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity.			33.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022. Characterised by citrus notes, tropical fruits flavours, well balanced acidity.	10.00	27.00	36.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2022. Floral and stone fruits notes, fresh tropical fruits and mineral taste.	11.50	31.00	40.50
Spinyback Sauvignon Blanc, Nelson, New Zealand, 2022. Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish.	12.00	32.00	42.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021. An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish.	12.75	35.50	46.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022. Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious.			54.50

### Red Wine

	175ml	500ml	Bottle
Castelbello Rosso, Italy. A soft, fruity red with juicy red berry fruit flavours.	8.50	22.00	29.00
Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2021. Smooth and easy-drinking with a delicate aroma and flavour of red fruits.	8.75	24.50	33.00
Merlot, Goleta, Central Valley, Chile, 2020. Fruity red with juicy plums, succulent blackcurrants, and soft tannins.	9.75	27.00	36.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2018. Intense aromas of ripe fruit integrated with spicy nuances from the oak.	10.75	28.00	39.00
Montagne-Saint-Emilion, Château Montaignillon, Bordeaux, France, 2019. Big tannins as well as ripe black fruits.			40.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2021. Soft and well-rounded, unfiltered and organic.	12.00	34.00	42.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2020. Bright cherry fruit taste and just enough bitterness.	12.75	36.00	46.50
Fleurie, La Madone, Geoges Duboeuf, France, 2020. Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits.			50.50