EVENT MENUS

AUTUMN / WINTER

1st October 2026 – 31st March 2027

barbican

SEARCYS

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WELCOME FROM SEARCYS

Established in 1847, Searcys has been at the Barbican for over 35 years providing catering for unique events inside Europe's largest multi-arts and conference centre.

Our team has a wealth of experience having worked in some of London's greatest venues. We cater for various industry events, from intimate interval receptions and company parties, to corporate conferences and weddings.

Whatever the occasion, we design and deliver food that is fresh and uncomplicated, using only the best ingredients we can possibly find. Dietary requirements are always something we bear in mind so speak to us about it and we will work around your specific needs and requests. We have also highlighted vegan food with a (ve) symbol. We also use halal chicken. The following menus have something for everyone. We are also proud of our sustainability pledges, ensuring sustainability is at the heart of our business.

With our passion and working together, we help you to get the most outstanding meal experiences at the Barbican.

Brian Martin
General Manager

SUSTAINABILITY PLEDGES 2026

EST · 1847
SEARCYS
LONDON

inclusion *by design*

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.

We are committed to becoming a Menopause–friendly employer in partnership with Henpicked.

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent

We are an ILM-accredited training provider focussing on leadership skills and EDI development.

We are a 2025 'Only a Pavement Away' Top employer.

We celebrate our people's contributions and loyalty with annual Long Service and People Awards.

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

Searcys apprenticeship plan offers 40+ development programmes for our colleagues.

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

10 graduates from Hotel School are currently working in our business.

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

We champion British beef, pork, chicken and bacon across our event menus.

We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.

All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.

Committed to only using Wild Farmed flour in all our onsite cookery.

We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.

Plant-based and vegetarian dishes are a key part of our signature menus.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.

We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.

We promote mindful drinking by providing premium no- and low-alcohol options.

We only use British RSPCA-assured fresh milk.

Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.

Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO_2 footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).

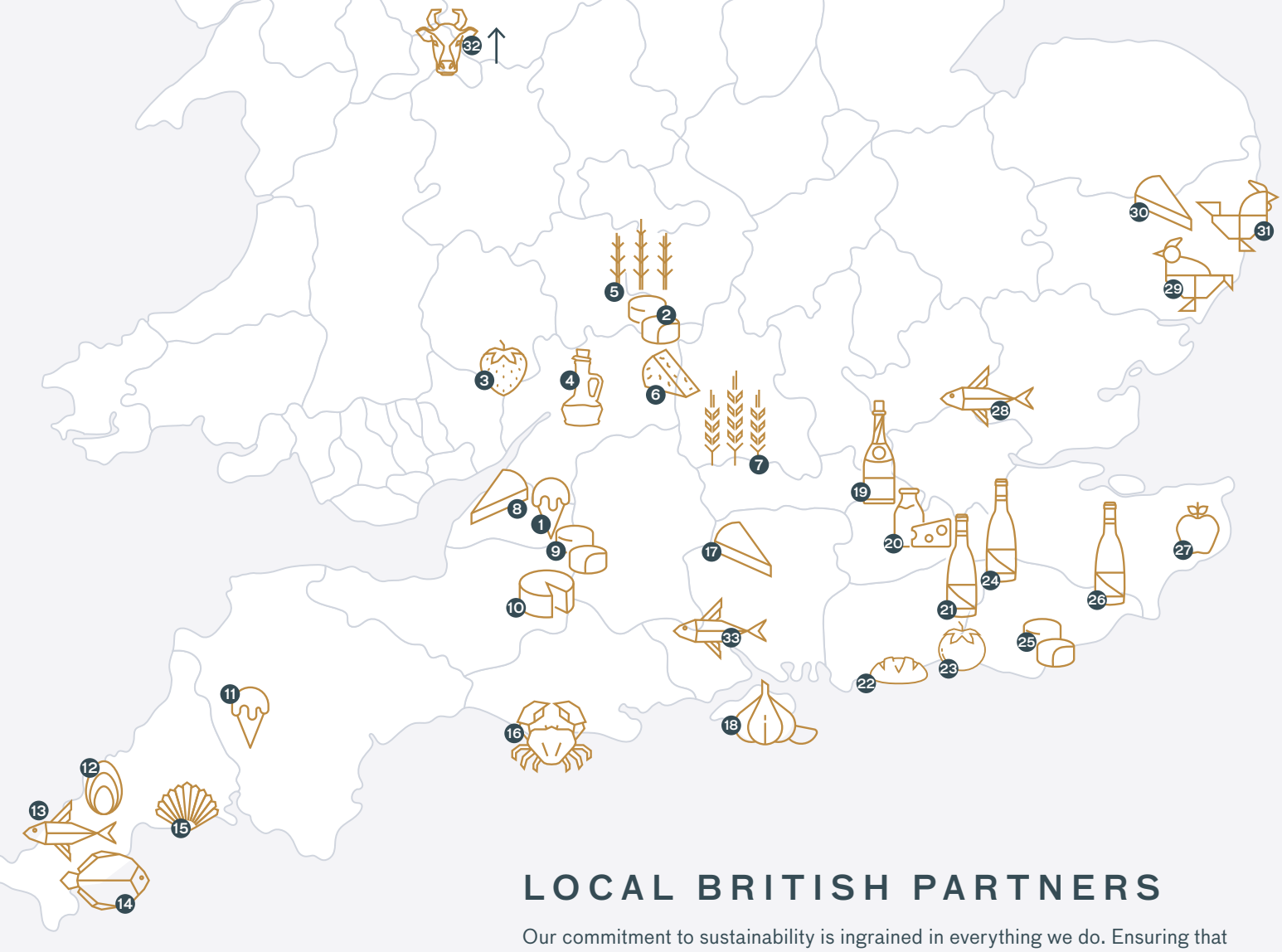
We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

barbican

SEARCYS



LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.

1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:** Wildfarmed
8 **Soft Cheese:** Bath Soft Cheese, Somerset
9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset
11 **Ice Cream:** Granny Gothards Ice Cream, Devon
12 **Eggs:** St Ewe, Cornwall
13 **Fish:** Flying Fish, Cornwall
14 **Brill:** Newlyn, Cornwall
15 **Scallops:** Cornwall
16 **Shellfish:** Portland Shellfish, Dorset
17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
18 **Garlic:** Isle of Wight, Hampshire
19 **Searcys English Sparkling Wine:** Guildford, Surrey
20 **Dairy:** West Horsley Dairy, Surrey
21 **Wine:** Albourne Estate, Sussex
22 **Bakery:** Piglets Pantry, Sussex
23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
24 **Wine:** Chapel Down and Balfour Vineyards, Kent
25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
26 **Wine:** Gusbourne Vineyard, Kent
27 **Apples:** Kent
28 **Fish:** Marr Fish, Essex
29 **Guineafowl:** Suffolk
30 **Soft Cheese:** Baby Baron Bigod Cheese,
Jonny Crickmore Fen Farm, Suffolk
31 **Chicken:** Crown Farm, Suffolk
32 **Meat:** Lake District Farmers
33 **Trout:** ChalkStream Foods, Romsey

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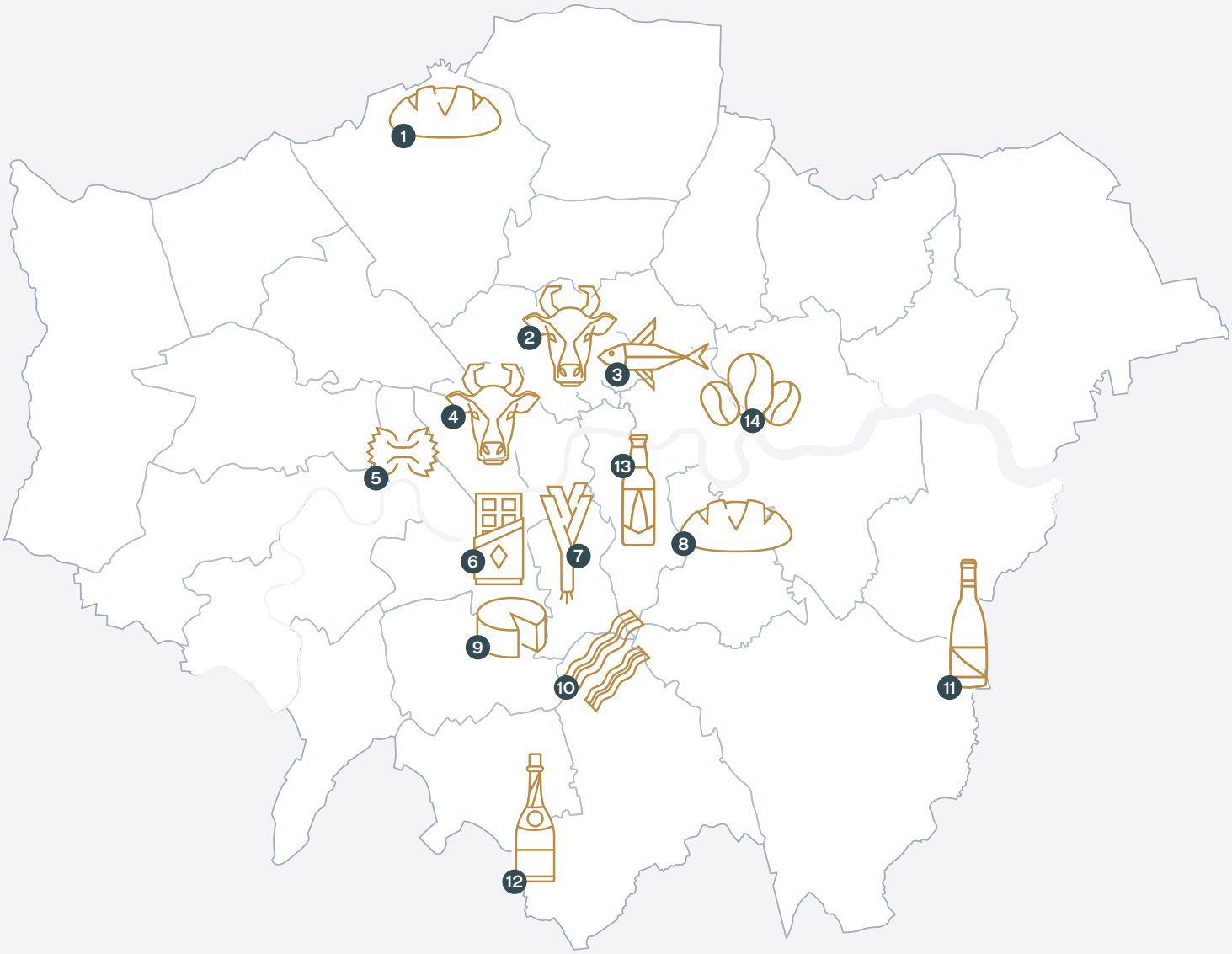
LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.



1 **Bakery:** Bread Factory
2 **Meat:** Fenn's of Piccadilly
3 **Fish:** Direct seafood
4 **Meat:** IMS Smithfield
5 **Pasta:** La Tua Pasta
6 **Chocolate:** Islands Chocolate
7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
8 **Bread:** Paul Rhodes Bakery
9 **Cheese:** Harvey and Brockless
10 **Cured meats:** London Smoke and Cure
11 **Wine:** Chapel Down and Balfour Vineyards, Kent
12 **Searcys English Sparkling Wine:** Guildford Surrey
13 **Beer:** Small Beer Brew Co
14 **Coffee:** Notes Coffee Roasters

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BREAKFAST AND BREAKS

Coffee and tea £3.80
Herbal and fruit infusions

Continuous coffee and tea £11.50
Herbal and fruit infusions
Served over an 8 hour period

Mineral water (750ml) £4.15

Mineral water (330ml) £2.40

Filtered water – still and sparkling (700ml) £1.70

Hydration station (per person) £1.00
Filtered water loaded with fruit and herbs –
a great way to stay hydrated

Pressed juices (1 litre) £8.30
Apple/orange/cranberry/pineapple

Seasonal fruit smoothies £3.40
Served in small milk bottles

Coffee, tea and butter biscuits £4.75
Herbal and fruit infusions

Coffee, tea, mini croissants and pain au chocolat £5.85
Herbal and fruit infusions

Mini croissants and pain au chocolat £3.50
(2 per person)

Large croissant and pain au chocolat £3.50
(1 per person)

Breakfast pastry selection £3.65
(2 items per person)
Mini croissants, pain au chocolat, pastel de nata, waffles

Chocolate chip cookie (1 per person) £2.90

Fresh fruit bowl (10 pieces) £19.00

Yoghurt, berry and granola pot £3.25

Bircher muesli pot £3.25

Seasonal fruit skewers £3.85
With coconut yoghurt dip

Breakfast baps £4.85
(please choose 2 options)
Free-range omelette with chives (v)
Tomato, mushroom and spinach (ve)
Lincolnshire sausage
Smoked back bacon

Breakfast bap station £7.95
Build your own breakfast bap with
Free-range omelette with chives
Tomato
Mushroom
Cheese
Lincolnshire sausage
Smoked back bacon

Breakfast croissants £4.00
(please choose 2 options)
Bacon and egg
Egg and sun blush tomato
Salami and cheese
'Hot smoked' salmon and pickle

Searcys healthy breakfast (v) £14.90
Bircher muesli pot
Banana bread
Fresh fruit skewers
Fruit juice
Coffee and tea

Granola bar (v) £3.40

Fruit scone, jam and clotted cream (v) £3.55

Mini cake bites (v) £3.95
Squares of carrot cake, lemon drizzle cake and brownies

AFTERNOON TEA

Minimum 20 people £29.90

Selection of finger sandwiches, scones and cakes served with tea and coffee

Selection of sandwiches

Smoked salmon and dill crème fraiche
Coronation chicken bridge roll
Cucumber and cream cheese (v)
Free-range egg and mustard cress (v)

Scones

Sultana buttermilk scones with clotted cream and berry conserve (v)

Cakes

Macaroon (v)
Mini coffee éclair (v)
Lemon tartlet (v)

DELEGATE PACKAGE

Minimum numbers apply

We have designed a selection of delegate packages to make organising your next event a breeze

All rates include:

- PA system
- Free delegate Wi-Fi
- Catering throughout the day (designed to be eaten standing; please add on **£6.00 per person** if a seated lunch is required)

Dietary preferences and allergens can be catered for

Kosher meals require the minimum of 72 hours notice and will be charged accordingly

BISHOPSGATE £139.00

All day hydration station and seasonal fruit bowl

Arrival
Coffee, tea and breakfast pastry selection

Mid-morning
Coffee, tea and chocolate chip cookies

Lunch
Choose from our hot fork buffet menus

Afternoon tea
Coffee, tea, scones with clotted cream and jam, mini sausage rolls (meat and vegan)

ALDERSGATE £129.00

All day hydration station and seasonal fruit bowl

Arrival
Coffee, tea and mini Danish pastries

Mid-morning
Coffee, tea and butter biscuits

Lunch
Chef's selection of four deli sandwiches in bread and wraps with three savoury and one sweet finger food items

Afternoon tea
Coffee, tea and mini tart selection

MOORGATE £119.00

All day hydration station and seasonal fruit bowl

Arrival
Coffee, tea and mini croissants, pain au chocolat

Mid-morning
Coffee, tea and butter biscuits

Lunch
Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Afternoon tea
Coffee, tea and chef's selection of sweet treats

EXTRAS

Add on a **barista coffee cart** to your delegate package
From £500 per day

Add on a **smoothie and juice station** to one of your breaks
£5.00 per person

Add a **1 hour standard drinks** package and **1 street food station** after your conference
£30.00 per person
Speak to your event manager to discuss venue options

FORK BUFFET

Minimum 30 people £39.95

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements with over 50% of each menu being plant-based and are designed to be eaten standing up. Should you wish for your guests to be seated there is a **£6.00 charge per person. Want your menu to be 100% plant-based?** Just swap out the meat hot dish and one dessert for any of the other plant-based options.

Menu 1

Lentil and vegetable cottage pie, sweet potato mash (ve)

Mushroom and truffle stuffed chicken with tarragon cream sauce

Roasted new potatoes (ve)

Salads

Green apple and celeriac slaw (ve)

Butter leaf, crispy onion, sherry vinaigrette (ve)

Spiced pumpkin, crumbled feta and sage (ve)

Desserts

Mandarin cheesecake (ve)

Black Forest cake (v)

Menu 2

Ratatouille stuffed courgette, basil oil (ve)

Lamb and root vegetable tagine

Spring onion and soft herb freekeh (ve)

Salads

Mixed bean and lentil, mustard dressing (ve)

Roasted heritage carrot, cumin, coriander and orange (ve)

Mixed leaf, toasted sumac, flatbread croutons (ve)

Desserts

Pomegranate and rose panna cotta (ve)

Fig and almond tart (v)

Menu 3

Roasted curried cauliflower, raisin relish (ve)

Baked salmon, wilted greens, butter sauce

Maple roasted root vegetables (ve)

Salads

Potato and vegetable, dill mayonnaise (ve)

Charred broccoli, radicchio and radish (ve)

Baby gem, garlic yoghurt, za'atar crushed nuts (ve)

Desserts

Baked apple, cinnamon cream (veo)

Banoffee, caramel cheesecake (v)

Menu 4

Spiced mixed bean cassoulet (ve)

Beef Rendang

Coriander and chilli rice (ve)

Salads

Waldorf (ve)

Asian slaw, yuzu dressing (ve)

Baby spinach, lemon, toasted seeds (ve)

Desserts

Chocolate and cassis dome (ve)

Berry crumble tart (v)

FORK BUFFET (continued)

Menu 5

Butternut squash and coconut curry (ve)

Teriyaki chicken skewer, banana ketchup

Steamed rice (ve)

Salads

Beetroot and orange, maple dressing (ve)

Red and white cabbage slaw, mango and lime dressing (ve)

Rocket, Parmesan and lemon (veo)

Desserts

Mulled wine brownie (ve)

Marmalade roulade (v)

Menu 6

Wild mushroom and chestnut risotto cake, salsa verde (ve)

Fish pie, charred leeks

Salads

Quinoa, spinach and roasted courgette (ve)

Maple glazed roasted parsnips, walnuts and watercress (ve)

Kale and pomegranate, orange dressing (ve)

Desserts

Kirsch chocolate torte (ve)

Lemon tart (v)

FINGER FOOD AND SANDWICHES

Minimum 20 people

Working lunch with finger food £32.50 per person
Chef's selection of four sandwiches in bread, focaccia and wraps, with your choice of three savoury and one sweet finger food items

Deluxe sandwich lunch £22.50 per person
Chef's selection of four sandwiches in bread, focaccia and wraps, with crisps and chef's sweet treat of the day

Classic sandwich lunch £18.60 per person
Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Finger food £4.50 per person per item
(minimum order 20)

Hot

BBQ jackfruit spring rolls (ve)

Beetroot falafel, spiced tomato dip (ve)

Sausage rolls (ve)

Punjabi samosa, mango chutney (v)

Mac 'n' cheese breaded bites (v)

Honey and mustard glazed chicken fillets

Mini beef burger, Cheddar and tomato relish

Chicken slider, garlic mayo

Crispy ham croquette, nduja aioli

Cold

Confit tomato, mozzarella and basil crostini (ve)

Crostini with white bean, Jerusalem artichoke and truffle (ve)

Feta, pea and mint tartlet (ve)

Goat's curd and honeyed fig tart (v)

Tikka paneer and red pepper skewer (v)

Ponzu salmon and pepper skewer

London smoked and cured salmon, dill crème fraiche blini

Desserts

Chocolate tart (ve)

Fruit skewers, vanilla cream (ve)

Chocolate banana brownie (ve)

Lemon posset tartlet (v)

Mini coffee éclair (v)

Cherry Bakewell (v)

(v) vegetarian (ve) vegan (veo) vegan option
We also use halal chicken
All menus are subject to VAT at the prevailing rate

CANAPÉS

Minimum 20 people

5 canapé choices £21.00 per person
Suitable for a one hour drinks reception

8 canapé choices £33.60 per person
Suitable for a two hour drinks reception

Additional canapés £4.20 per piece

Nibbles £4.50

Selection of olives, crisps and rice crackers

Hot

Moroccan falafel with harissa yoghurt (ve)

Potato rosti, guacamole and confit cherry tomato (ve)

Courgette pakora, spicy ketchup (ve)

Mini vegetable samosa, mango chutney (v)

Spanish tortilla, roast garlic aioli (v)

Wild mushroom arancini, cep ketchup, Pecorino (v)

Steak and chip skewer, horseradish mayonnaise

Katsu chicken skewers

Lake District confit pork belly, spiced apple

Tempura prawns, sweet chilli dip

Devon crab rosti, brown crab mayonnaise, lemon zest

Cold

Truffle mushroom tart, feta crumb (ve)

Baba ghanoush, za'atar flatbread, pomegranate (ve)

Edamame, pea and feta cup (ve)

Crostini with white bean, Jerusalem artichoke and truffle (ve)

BBQ jackfruit, with guacamole and crispy onion (ve)

Mini Danish Blue and red onion tartlet (v)

Exmoor caviar, salt and vinegar potato, chive crème fraiche

Hoisin duck and crispy sesame tartlet

Game terrine on toasted brioche, spiced plum chutney

Smoked salmon blini with cream cheese and avruga

Prawn cocktail, charcoal tart, dried raspberry

Desserts

Mini fruit skewers (ve)

Chocolate tart, freeze-dried raspberries (ve)

Salted caramel tart, banana chip (ve)

Turkish delight (v)

Apple crumble tart (v)

Macaroons (v)

Chocolate truffles (v)

BOWL FOOD

Minimum order of 30 people, 4 bowls per person

£27.60 per person for 4 bowls
Additional bowls £6.90 per person

Hot

Wild mushroom and chestnut risotto cake, salsa verde (ve)

Thai butternut squash, spinach and sweet potato curry, jasmine rice (ve)

Gnocchi, smoked caponata, feta and pine nuts (ve)

Slow-roasted tomato and spinach mac 'n' cheese (ve)

Pumpkin and sage tortellini (ve)

Searcys pork sausage, spring onion mash, mustard gravy

Crispy ham croquette, nduja aioli, fennel and celeriac slaw

Breaded lamb breast, Parmesan polenta, tzatziki

Jerk chicken, rice and peas, plantain crisps

Kung pao chicken, cashew nuts, stir-fried vegetables

Suffolk chicken, leek and mushroom pie, champ mash, gravy

Baked salmon, new potatoes, lemon butter sauce

Beer battered cod, tartare sauce, fried capers, skinny fries

Cold

Feta, Kalamata olives, Greek salad (ve)

Mini meze – falafel, hummus, olives and flatbread (ve)

Asian noodles, soya-marinated tofu, crispy onions (ve)

Cherry tomato, pearl mozzarella and walnut pesto salad (v)

Smoked chicken Caesar salad, quail's egg

Pressed ham hock, celeriac remoulade, parsley and mustard vinaigrette

'Hot smoked' salmon, roasted apple, lemon crème fraiche

Dessert

Lemon posset, shortbread (ve)

Mango and raspberry tart (ve)

Mandarin cheesecake (ve)

Gooseberry and almond tart (v)

Chocolate and raspberry dome (v)

Hazelnut brownie, Amaretto cream (v)

Black Forest cake (v)

SEATED LUNCH / DINNER

Minimum 20 people

£66.00 per person for 3 courses including coffee and chocolate truffles
£58.00 per person for 2 courses including coffee and chocolate truffles

We have created a delicious three-course menu, suitable for lunch and dinner, using seasonal ingredients.
Please select the same starter, main course, and pudding for all your guests; dietary preferences can be catered for.
Should you wish to discuss a bespoke menu, one of the Searcys team will be more than happy to assist you with further options.

Starters

Heritage beetroot, creamed tofu, winter cress, mustard dressing (ve)

Carrot trio – smoked, pickled and grilled, orange and white bean puree, smoked oil (ve)

Winter vegetable pressed terrine, aged white balsamic dressing (ve)

Shallot tarte tatin, lovage pesto (ve)

Cured trout, dill and potato salad, horseradish cream

Pickled herring, potato and gherkin salad, dill crème fraiche, brioche

Pork rillette, picked vegetables, cristal bread

Smoked duck breast, celeriac remoulade, raspberry vinaigrette

Main courses

Lentil dhal, roasted cauliflower steak, spinach, onion bhaji, coconut yoghurt (ve)

Wild mushroom and chestnut risotto cake, ratatouille and wilted spinach (ve)

Celeriac and wild mushroom Wellington, braised cavolo nero, parsnip puree, red wine shallot sauce (ve)

Pumpkin, goat's cheese curd and sage pithivier, chargrilled tenderstem broccoli (v)

Baked salmon, potato rosti, wilted spinach, ginger butter sauce

Cornish hake, Jerusalem artichoke, confit shallots, Pitchfork Cheddar sabayon

Suffolk cornfed chicken breast, peas and bacon, champ potato, chicken velouté

Salt Marsh lamb rump, shepherd's pie croquette, caramelised root vegetables (£7.00 supplement)

Roasted sirloin, beef shin tortellini, spinach, caramelised chantenay carrots, truffle (£9.00 supplement)

SEATED LUNCH / DINNER (continued)

Puddings

Winter spiced stuffed baked apple, brandy cream (ve)

Pear, cinnamon and cranberry crumble tart, vanilla ice cream (ve)

Classic custard tart, seasonal fruit compote (v)

Chocolate and espresso delice, caramelised clementines (v)

Basque baked cheesecake, pistachios (v)

Black cherry pavlova, kirsch coulis (v)

Panettone bread and butter pudding, clotted cream ice cream (v)

British cheese plate with fruits and chutney (£3.00 supplement)

Talk to us about our elegant cutlery, glassware, linen and chairs options from £30.00

Minimum 50 people

BIODYNAMIC AND SUSTAINABLE WINE LIST

CHAMPAGNE DRAPPIER
DOMAINE FAMILIAL DEPUIS 1808
URVILLE - FRANCE

GÉRARD BERTRAND

Champagne Drappier became the first “carbon neutral” estate in the region (Écoact). From vine to wine, every effort is taken to sustain this status.

Gérard Bertrand are truly biodynamic; their main aims are to strengthen organic life and exchanges between the soil and the cultivated plant, with the primary consequence of no longer needing to use chemicals to protect it (pesticides) or feed it (fertilisers). With biodynamics, the winemaker cares for the vine, strengthens it, and harvests its fruits, without exhausting it.

Champagne

Drappier Carte d ‘Or Brut NV 12% (ve)	£61.00

White wine

Gérard Bertrand Naturalys Organic Sauvignon Blanc, Occitanie, France 13% (ve)	£37.50
Gérard Bertrand Héritage Chardonnay, Occitanie, France 13% (ve)	£37.50
Gérard Bertrand Cigalus Blanc, Pays d’Oc, France 14% (ve)	£59.00

Rosé wine

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 13% (ve)	£37.50

Red wine

Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France 13.5% (ve)	£37.50
Gérard Bertrand Chateau L’Hospitalet Grand Vin Red, Occitanie, France 15% (ve)	£59.00

WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV 12.5% (v)	£60.00
Searcys Classic Cuvée Brut, Surrey, England, NV 12.5% (v)	£51.00
Ca'del Console Prosecco Extra Dry, Italy NV 11% (ve)	£42.00
Ca'del Console Prosecco Rosé, Italy NV 11% (ve)	£42.00
Bottega Sparkling 0% Prosecco (alcohol free)	£29.00

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy 11% (ve)	£30.00
Vinuva Organic Pinot Grigio, Sicily, Italy 11% (ve)	£31.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa 12.5% (ve)	£32.00
Maison Belenger IGP Côtes de Gascogne 11% (v)	£33.00
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France 12.5% (ve)	£37.50
Vinabade Albarino, Rías Baixas, Galicia, Spain 12.5% (ve)	£42.00
Lychgate Bacchus, Bolney, West Sussex, England 11% (ve)	£45.00

Rosé wine

Rosato Colline delle Rosé, Organic, Terre di Vita, Terre Siciliane, Sicily, Italy 12% (ve)	£31.50

Red wine

Castillo de Mureva Organic, Tempranillo, Spain 13% (ve)	£30.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)	£32.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 13% (ve)	£36.00
Veramonte Organic Merlot, Casablanca Valley, Chile 14.5% (ve)	£37.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France 13.5% (ve)	£38.00
Conde de Valdemar, Rioja, Crianza, Spain 14% (ve)	£40.00
Montagne-Saint-Émilion, Château Montaiguillon, Bordeaux, France 14.5% (ve)	£48.00

Dessert wine and after dinner drinks available on request

DRINKS LIST

Beer, non-alcoholic beer and cider (330ml)

Lucky Saint Hazy IPA, UK, 0.5%	£5.50
Lucky Saint Superior Unfiltered Lager, UK, 0.5%	£5.50
Peroni, Nastro Azzurro, Italy 0.0%	£5.50
Camden Hells Lager, UK 4.6%	£5.75
Toast Craft lager, UK 4.6%	£5.75
Toast Pale Ale, UK 4.6%	£5.75
Aspall Cyder, Suffolk UK 5.5%	£6.50
Camden Hells Lager or Pale Ale on draught (30 litre keg)	£350.00

Soft drinks

Mineral water (750ml)	£4.15
Mineral water (330ml)	£2.40
Pressed juices (1 litre) Apple, orange, cranberry, pineapple	£8.30
Cans (330ml): Coke, Diet Coke, Sprite, Fanta	£2.30

Presse

£12.00 (per litre)

Elderflower presse Elderflower cordial, mint, sparkling water

Blueberry presse Blueberry cordial, lemon, sparkling water

Raspberry presse Raspberry cordial, mint, sparkling water

Ginger and lemongrass presse Ginger and lemongrass cordial, lemon, sparkling water

Mocktails

£10.00 each

Shirley Temple Grenadine, ginger ale, raspberry soda, fresh lemon, blood orange bitters

Hugoless Spritz Seedlip garden, Bottega 0% Prosecco, elderflower, soda water, mint

Italian Spritz Lyres non-alcoholic Italian spirit, Bottega 0% Prosecco, soda water, orange

Cocktails

£11.00 each

Spicy Tommy's Margarita Los Arcos, chilli, lime, agave nectar

Espresso Martini Sapling vodka, espresso liquer, Origin cold brew

Passion fruit Martini Sapling vodka, passion fruit, pineapple lime, vanilla

Negroni East London gin, Campari, Spanish sweet vermouth

Hugo Spritz Sapling Gin, elderflower, sparkling wine, mint, lemon, soda

Aperol Spritz Aperol, Prosecco and soda

Dirty Shirley Sapling vodka, grenadine, ginger ale, raspberry soda, lemon, blood orange, bitters

Pear and White Tea Fizz Sapling vodka, Kanpai sake, pear, white tea, lemon, soda

Paloma Los Arcos, grapefruit soda, citrus, salt

Rum Punch Two Drifters signature month, pineapple, passion fruit, ginger, lime, bitters

DRINKS PACKAGES

Packages include all the listed drinks, served for the chosen time period.

Standard drinks package

- Searcys selected red and white wine
- Bottle beer/alcohol-free beer/cider
- Selection of presses
- Filtered still and sparkling water
- Nibbles

One hour £18.00
Two hours £29.50
Three hours £38.00

Premium drinks package

- Gérard Bertrand Naturalys Organic Sauvignon Blanc
- Gérard Bertrand Naturalys Pinot Noir Organic
- Toast lager/Toast pale ale/alcohol-free beer/cider
- Elderflower presse
- Cans of soft drink
- Filtered still and sparkling water
- Nibbles

One hour £26.50
Two hours £39.00
Three hours £46.00

Add Champagne to any package
£14.00 per hour

Add Prosecco to any package
£7.50 per hour

Contactless or account bars are available on request

Minimum spend applies (per bar requested)
£300 for beer, wine and soft drinks bar
£500 for full bar

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

FOR MORE INFORMATION PLEASE CONTACT:

barbican

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