

A photograph of a classical building facade featuring three prominent fluted columns with Corinthian capitals. The columns are made of light-colored stone. Above the columns is a decorative entablature with a frieze. In the background, a window is visible. The overall tone is warm and historical.

Menus Autumn | Winter 2021/2022

Thank you for your interest in The View London



London's newest destination venue, The View is at the heart of The Royal College of Surgeons of England. Founded by the Royal Charter in 1800 it is the professional home of surgery in England and internationally.

It is a friendly and inclusive space for the College's 30,000 members to network and develop, focussing on connectivity between all specialities and all stages in surgical careers.

The View is also open to the general public for conferences, meetings and events. It boasts spectacular views of London and has a large terrace guests can enjoy in the summer evenings.

It is the perfect spot to host a large conference or a beautiful wedding – nestled in a building steeped in history and bringing together modern facilities with a long legacy of research and scientific discovery in the heart of London.

On behalf of the team at The View, we look forward to welcoming you soon.

Richard Hope, General Manager

Refreshments and breaks



Refreshments and breaks

Organic tea, triple-certified coffee	£2.75
Organic tea, triple-certified coffee, fresh fruit	£3.95
Organic tea, triple-certified coffee, biscuit selection	£3.50
Organic tea, triple-certified coffee, mini pastries	£5.50
Organic tea, triple-certified coffee, cake	£6.00
The View filtered water (750ml)	£3.00
Orange, apple or cranberry juice (1 litre)	£8.00
Scones, clotted cream, preserves (V)	£4.15
Flower pot muffins (V)	£3.50
Home-made cake selection (V)	£3.25
Freshly-baked brownies (V) (GF)	£3.50
Whole fruit (V) 🌱	£2.50
Sliced fresh fruit platter (V) 🌱	£5.50
Individual organic yoghurts (V) 🌱	£3.00
Spiced nuts, crisps, olives (V)	£4.50

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

Ginger, carrot and lemon power shot (VE) 🌱

Fruit and coconut flapjack (V) 🌱

Soya and chia seed yoghurt, mango compote (V) 🌱

Banana and coconut yoghurt Weetabix smoothie (VE) 🌱

Dry apricots, 70% chocolate 🌱



Breakfast



Breakfast

SIMPLE BREAKFAST £12.00 per person

With smoked maple syrup bacon, Lincolnshire sausage or portobello mushroom and aged cheddar (V) served in a potato bun

Organic tea, triple-certified coffee and orange juice (V)

SIMPLE CONTINENTAL BREAKFAST £12.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad

Organic tea, triple-certified coffee and orange juice (V)

DELUXE BREAKFAST £15.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola

Organic tea, triple-certified coffee and orange juice (V)

HEALTHY START £18.00 per person 🌱

Power shots of strawberry, banana and ginger, raspberry and satsuma (V)
Cornish yoghurt, winter berry compote, goji berry granola
Yacón root muesli, natural yoghurt (V)
Granny smith, London bee honey and cinnamon overnight oats

Organic tea, triple-certified coffee and orange juice (V)



BOWL FOOD BREAKFAST £18.00 per person

Please select two items

Savoury croissant pudding, avocado, crispy bacon
Wild mushroom doughnut, smoked bacon custard, tarragon powder
Apple, pear and cinnamon overnight oats, London bee honey goji berries (V)
Strawberry and crème fraîche French toast, cinnamon
Compressed melon, mango purée, pomegranate, baby basil (VE)

Organic tea, triple-certified coffee and orange juice (V)



Sandwich Lunch

Sandwich Lunch

OPTION 1 £13.50

Selection of sandwiches, crisps, fruit, tea, coffee, water

OPTION 2 £17.50

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

OPTION 3 £26.00

Selection of sandwiches, three finger food items, crisps, fruit, cake, tea, coffee, water



Finger Food



Finger Food

Choose 5 items for £26 per person.

Additional items from the list below at £3.25 each.

HOT

Grilled jerk Norfolk chicken slider, potato bun, sweetcorn relish

Chalk farm trout tikka, lime yoghurt, crispy shallots 🌿

Piri Piri South downs lamb kofta, chilli crème fraiche

Beetroot and chick pea slider, milk bun, chilli chutney (V) 🌿

Butternut squash and pumpkin crostini, olive oil, baby basil (VE)

Searcys smoked haddock fish cakes, lime & mango relish

COLD

British goat's cheese and beetroot tart, onion seeds (V)

Fenland pea mousse, crispy ham, rosemary shard 🌿

Smoked duck, courgette noodle salad, sesame oil 🌿

Panazzala salad, sourdough crouton, sherry vinegar (VE) 🌿

John Ross Jnr smoked salmon, candied lemon, whipped cream cheese, seeded bagel

Grilled chicken Caesar salad filo basket, snipped chives

DESSERTS

St Clements posset, poached rhubarb (V)

Mixed berry cheesecake (V)

Melon and basil consommé, grilled pineapple, shaved liquorice (VE) 🌿

Strawberry and clotted cream pavlova (VE)

Fork Buffet



Fork Buffet

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day. Choose one buffet option and one dessert – £30 per person. Add an additional main dish at £35 per person.

MENU 1

Norfolk chicken tikka, coriander, rose water, crispy shallots 🌱

Baked Shetland salmon tikka, yoghurt, spinach, lentils 🌱

Fenland cauliflower and paneer curry, coriander (V)

Chick pea and spinach pakoras, mango and mint yoghurt (VE)

Red onion, coriander and red pepper salad (VE) 🌱

Selection of naans, poppadums, pickles & chutney (V)

Grilled pineapple, pomegranate, coconut yoghurt, sugar syrup (VE)

MENU 2

Braised Devonshire lamb, baby onions, carrots, potato rosti topping

Baked Cornish cod, chive crust, Swiss chard, lemon butter sauce

Portobello mushrooms, red onion and thyme stew, parsnip crisps (VE) 🌱

Honey roast carrots, courgettes, peas (VE) 🌱

Little gem, blue cheese dressing sourdough croutons (V)

Selection of breads and Somerset butter (V)

Apple and blackberry crumble, Cornish cream (V)

MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (VE) 🌱

Heritage tomato and beet bake (VE) 🌱

Roast aubergine and coconut curry (VE) 🌱

Braised wild rice (VE) 🌱

Steamed borlotti beans (VE) 🌱

Spinach, heritage carrots, red onion, toasted pumpkin and sunflower seed salad (VE) 🌱

Curly endive, radicchio, broad bean, cucumber and cherry tomato salad (VE) 🌱

Avocado, caramelised banana, tofu mousse (VE) 🌱

Fork Buffet

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day. Choose one buffet option and one dessert – £30 per person.

MENU 4 | BRITISH

Hereford beef and wild mushroom lasagne,
mozzarella red pesto crust

Spinach, ricotta, and basil gnocchi,
wild rocket (V)

Grilled stone bass, tomato, basil, olive oil,
olives, anchovies 🌿

Wild rocket and parmesan salad (V) 🌿

Selection of ciabatta and focaccia breads, oils,
Somerset butter (V)

Whipped Mascarpone cheese, coffee,
layered trifle (V)

MENU 5 | HEALTHY 🌿

Grilled Norfolk chicken, roasted parsnip,
spinach emulsion 🌿

Harissa spiced seabass, wilted rocket, caper,
shallot and Heritage tomato dressing 🌿

Roast sweet potato falafel, charred red pepper
and basil sauce (V) 🌿

Crushed potatoes, parsley oil (V) 🌿

Seasonal greens (V) 🌿

Beetroot salad and savoury granola (V) 🌿

Spiced farro, air-dried tomatoes and
mint salad (V) 🌿

Beetroot ciabatta (V) 🌿

Banana, avocado and bitter chocolate mousse,
toasted pumpkin seeds (V) 🌿

Afternoon Tea



Afternoon Tea

QUEEN'S AFTERNOON TEA £18.00 per person

Finger sandwiches:

John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread

Honey Roast cherry orchard ham, English mustard, poppy seeded bread

Fenland cucumber, mint cream cheese, black pepper, granary loaf

Mini Dundee cake, lemon tart, Searcys Victoria sponge, scones, clotted cream, strawberry jam, a selection of teas

CHAMPAGNE TEA £23.00 per person

A glass of Champagne, finger sandwiches:

John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread

Honey Roast cherry orchard ham, English mustard, poppy seeded bread

Fenland cucumber, mint cream cheese, black pepper, granary loaf

Mini Dundee cake, lemon tart, Searcys Victoria sponge, scones, clotted cream, strawberry jam, a selection of teas



Canapes



Canapes

6 Canapes – £20 per person | 8 Canapes – £25 per person | 12 Canapes – £30.50 per person

HOT

Freedom lager battered Cornish cod,
triple cooked chips, pea and caper mayo

Thai shetland salmon fishcake, toasted
sesame seeds

Poached red snapper, coconut milk, chilli,
spring onions, filo cup 🌿

Roast Herford red beef, Yorkshire pudding,
horseradish, crispy onions

Gresingham duck and kumquat fritter,
beets, pea shoots

Wild mushroom, pearl barley and mozzarella
risotto ball (V)

Smoked mac and cheese, parmesan gel,
chive crumb (V)

Sweet potato scotch egg, curry mayo (V)

Parsnip soup shot, pickled pumpkin,
vanilla oil, toasted seeds (VE) 🌿

Baked tomato tart, black olive crumb,
basil gel, fine herbs (VE)

COLD

Gin and tonic cured Chalk farm trout, lemon gel,
powdered juniper 🌿

John Ross Jnr smoked salmon, chive blini,
lemon cream cheese

Rolled Cornish crab, black seaweed,
pink grapefruit, cucumber 🌿

Confit corn fed Suffolk chicken, sweetcorn,
prunes, crispy chicken skin

Cotswold venison, bitter chocolate beignet,
beetroot salsa

Goat's cheese, vine tomato & black olive cone (V)

Portabella mushroom & artichoke tart,
crispy parsnip (V)

Spiced aubergine jam, tomato fondue, baby basil
seeded shard (V)

Mushroom ketchup, black garlic, crispy celeriac,
onion seed tuile (VE)

PUDDINGS

Dots doughnuts, rhubarb, yoghurt, chocolate (V)

Bitter chocolate brownie, Baileys cream,
burnt white chocolate (V)

Lime cheesecake, candy lemon, basil (V)

Spiced caramelised pineapple,
liquorice gel, pomegranate (VE) 🌿

Strawberry & black pepper cone, pistachios (V)

Seasonal fruit macaroons (V)

Inside out chocolate dipped strawberries (V) 🌿

Chocolate and caramel tart, peanut brittle (V)

Bowl Food



Bowl Food

Bowl food is a more substantial choice than canapes and ideal for standing receptions and events.

It is served in small bowls and brought directly to guests similar to a canape style service.

4 Bowls – £26.50 per person | 5 Bowls – £29.50 per person | 6 Bowls – £31.50 per person

3 canapes and 3 bowls – £31.50 per person

HOT

Breaded Cornish cod, gherkin,
mushy pea mayo, crispy capers

Searcys burger, mushroom ketchup,
gherkin, potato bun

Cornish crab mac and cheese,
parmesan & brioche crumb

Aged cheddar and croissant cake, duck egg,
black garlic puree, land cress (V)

Chestnut mushroom, artichokes, pumpkin bake,
truffle crisps (VE)

Baked Fenland beetroot pearl barley risotto,
whipped goat's cheese (V) 🌱

Pork and leek sausages, carrot & swede mash,
Madeira gravy, crispy onions

COLD

Poached Fenland beetroot, Cornish yoghurt,
pumpkin seeds granola (V) 🌱

Baked mushroom custard, crispy artichokes,
balsamic mushrooms, pea shoots (V)

Tea smoked Norfolk Chicken, gem lettuce,
aged Parmesan, sourdough croûtons

Pea puree, smoked trout, lemon gel,
coriander cress 🌱

Jack fruit tartar, tikka vegan mayo, crispy shallot,
onion seeds (VE) 🌱

Smoked duck breast, poached salsify,
celeriac, mustard, aged Parmesan

John Ross Jnr hot smoked salmon, crème
fraiche, lemon gel, cucumber, bagel crumb

PUDDINGS

Pina colada trifle (V)

Vanilla infused berries, mint creme fraiche (V) 🌱

Kentish strawberry Eton mess (V)

Chocolate tart, mint mascarpone (V)

Coconut and mango cheesecake (V)

Spiced panna cotta, orange compote (V)

Food Stations



Food Stations

Why not offer a different experience for your events? With our interactive live street-food inspired food stations

Two stations – £35.00 per person | Three stations – £45.00 per person

Minimum numbers of 50 apply for food stations

ROUTE 66

BBQ pulled brisket, slow cooked, smoked and pulled with spices

Spiced Cherry Orchard pork, brined and slow cooked with bourbon and herbs

Man n cheese sliders, smoked cheddar and garlic (V)

Homemade hash browns, Burford brown poached eggs, boston beans (V)

Virgin red slaw, cider vinegar and chopped tarragon (V) 🌱

Ceaser salad, sourdough crotons, snipped chives (V)

Mixed leaves, vine tomato & shaved fennel (VE) 🌱

BOMBAY DELIGHT

Chicken, red pepper tikka, coriander and rose water 🌱

Cauliflower, onion and paneer, garam masala and yoghurt (V)

Chalk farm trout, fennel blossom and ginger Balti

Chic pea and onion pakoras, poppadum crumb (V)

Red onion and chilli, tomato salad (V) 🌱

Mint and turmeric yoghurt (V)

Mango pickle, crispy onions (V)

THE COW SHED

Hereford beef and black pudding slider, smoked cheese and apple ketchup

Hereford Beef, chilli, smoked paprika, chipotle mayo and gherkin ketchup

Hereford beef, horseradish and beetroot slider, sweetcorn relish

Chick pea, beetroot and carrot slider, fennel and cucumber ketchup, lime vegan mayo (VE) 🌱

New potato, spring onion and snipped chives salad, mayo and cracked black pepper (V)

Red pepper, onion and white cabbage slaw, cider vinegar, basil (V) 🌱

Rocket, parmesan and aged balsamic vinegar (V) 🌱

Private Dining



Private Dining

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients. Minimum of 10 guests.

3 courses plus coffee and petits fours – £55.00 per person.

A choice of one dish from each course is required for the whole party.

STARTERS

Smoked Suffolk ham hock terrine, piccalilli gel, burnt shallots, quail's egg, caper mayo

Pressed Norfolk chicken, poached prunes, frizzy salad and chives 🌿

Gin and tonic cured chalk farm trout, burnt cucumber, lemon vignette 🌿

Cornish crab tart, brown crab puree, avocado, fine herb salad

Poached butternut squash carpaccio, soy beans, caramelised oranges, candy beets gel (VE) 🌿

Poached Fenland celeriac, pickled mushrooms, Earl Grey tea gel, shaved mushroom, pressed rapeseed oil (VE)

MAINS

Roast rump of Devonshire lamb, pressed shoulder, charred hisbi cabbage, basil gravy

Seared Suffolk chicken breast, fondant potato, coq au vin leg, baby onions, tarragon jus

Grilled Cornish stone bass, mussels, tomatoes, young leeks, mussel chive liquor

Hereford red beef fillet, pot roasted brisket, potato rosti, Savoy cabbage, shallot jus (supplement charge of £5 per person)

Pressed cauliflower cheese, onion leek fritters, poached grelot onions, spinach veloute (V)

Fenland beetroot risotto, whipped Oxford blue, poached spring onions, sorrel dressing (V) 🌿

PUDDINGS

Caramelised lemon tart, raspberry gel, lime meringue (V)

Bitter chocolate mousse, grilled banana, rum syrup, sesame chards (V)

Searcys espresso sponge, whipped mascarpone, Earl Grey gel, brown sugar tuille (V)

Passion fruit jelly, coconut rice pudding, mango toasted coconut (V) 🌿

Searcys Victoria sponge, raspberry coulis (V)

Selection of British chesses, celery and grape chutney, quince, artesian crackers (V) (supplement charge of £5 per person)

Sustainability Pledges

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48 mile radius of our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audited by the specialist NGO



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community

Drinks List



Drinks List

Our drinks list has been carefully selected by Searcys' experts.

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

BEER AND CIDERS

Beer selection (330ml)	£5.00
Craft beer selection (330ml)	£5.50
Cider selection (330ml)	£5.00

ALL SPIRITS (50ML)

House spirits	from £5.50
Premium spirits	from £7.50

SOFT DRINKS

Bottled soft drinks (330ml)	£2.00
Jugs of elderflower	£8.00
Jugs of fresh lemonade	£8.00
Juices (1 litre)	£8.00
Still or sparkling water (750ml)	£3.00

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COCKTAILS

Cocktail – £8.50 | A choice of 3 – £23.00

Classic Mojito

Bacardi Carta Blanca rum, mint, lime juice

The Fizz

Vodka, St Germain, lime juice with a dash of soda

Winter Floradora

Bombay Sapphire gin, lime, Franklin & Sons ginger beer, fresh blackberries

Cuatro Smash

Bacardi Cuatro rum, grapefruit, St Germain elderflower with a dash of tonic

Margarita Highball

Patron Silver tequila, lime, Franklin & Sons lemonade

Pamola

Patron Reposado tequila, Two Keys grapefruit soda, fresh grapefruit

NON-ALCOHOLIC COCKTAILS

Cucumber, Lime and Elderflower Cooler

A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water

Virgin Cloudy Apple Mint

Fresh apple juice infused with sugar syrup, fresh mint and lime juice

Ginger, Basil and Grapefruit Spritz

A punchy combination of grapefruit, ginger beer and fresh basil

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SPARKLING WINE

Ca' del Console Prosecco Extra Dry, Italy, NV	£27.00
Greyfriars Classic Cuvee, Brut, England, NV	£42.00

CHAMPAGNE

Searcys Selected Cuvée, Brut, NV	£52.00
Testulat, Carte d'Or, Blanc de Noirs, Brut, NV Champagne, France (750ml)	£62.00
Testulat, Blanc de Blancs, Brut, NV Champagne, France Magnum (1500ml)	£75.00
Testulat, Rosé Charlotte, Brut, NV Champagne, France (750ml)	£126.00
Three Choirs 'Classic Cuvée', Brut, NV Gloucestershire, UK (750ml)	£55.00

WHITE WINE

Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, 2019, Languedoc, France (750ml)	£23.00
Sauvignon Blanc, Kleinkloof, 2020 Western Cape, South-Africa (750ml)	£25.00
Pinot Grigio, Frunza, Cramele Recas, 2020 Baniat, Romania (750ml)	£29.00
Perola do Lima, Adega Ponte Lima, 2020 Vinho Verde, Portugal (750ml)	£32.00
Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, 2019, Wairarapa, New Zealand (750ml)	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, 2020, Languedoc, France (750ml)	£38.00

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RED WINE

Sangiovese del Rebucone, Villa Rossi, 2018 Emilia Romagna, Italy (750ml)	£23.00
Grenache-Pinot Noir, Joie de Vigne, Pays d'Oc, 2019 Languedoc, France (750ml)	£25.00
Merlot, Goleta, 2020 Central Valley, Chile (750ml)	£27.00
Malbec, Casa Bonita, 2020 La Mancha, Spain (750ml)	£29.00
Shiraz-Mourvèdre-Viognier, Front Row Swartland, South-Africa (750ml)	£34.00

ROSÉ WINE

Grenache-Syrah Rosé, Mon Roc Languedoc, France (750ml)	£25.00
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