



116  
PALL MALL

Hospitality  
Autumn/Winter 2022



# Thank you for your interest in 116 Pall Mall

116 Pall Mall is located in the heart of London – our Georgian building is home to the Institute of Directors with Searcy's providing exceptional service.

The building showcases period charm and unique heritage housing original 18th century paintings and grand chandeliers. All of our rooms are perfectly versatile for any style of event with an array of catering options from bowl foods and fork buffets to afternoon teas and food stations, 116 Pall Mall is perfect to suit all your catering needs.

Our co-working spaces are open every weekday to members and non-members with refreshments available and a seasonal menu on offer in our Brasserie.

On our top floors, we have our modern Business Centre that includes state of the art training and conference suites. Down on our lower ground floor, the exposed brick Champagne Bar is the perfect way to end your day, with one of the largest selections of magnums in London including Searcy's very own champagne.

From all the team, we look forward to welcoming you to 116 Pall Mall.

**John Ellis**  
Operations Director, 116 Pall Mall

All prices are in Sterling and are excluding VAT.

**We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.**

We would love to tell you what's in our food to assist you with your choice.

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Autumn/Winter 2022

EST · 1847  
**SEARCYS**  
LONDON





# Healthy living

We have created a number of healthier choices throughout our event menus to help you maintain a healthy balanced lifestyle.

Our talented Searcys chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well balanced healthy lifestyle.

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## Healthy swaps

**Swap your biscuit breaks for something healthier at no extra charge.**

Choose from delicious freshly blended smoothies, home-made granola, pick-meup powershots, low fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.



OUR GREEN LEAF INDICATES HEALTHIER LIFESTYLE CHOICES WITHIN OUR DAYTIME EVENT MENUS



## Superfoods are sweeping the nation

**Our chefs keep up with the latest trends, look out for berries, açai, broccoli and other such ingredients featured in our dishes, they are rich in vitamins, minerals and antioxidants.**

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

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**Choose low-fat dairy options as part of our healthier lifestyle choices.**

**We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.**

**Our grains are high in fibre with slow releasing energy to keep you fuller for longer.**

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# Searcys 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.

## FOOD



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 our local supply network



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



We only use British-milled flour



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 frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

## DRINK



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



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



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 and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

## PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help 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













# Refreshments & breaks

## Prices per person


|  |       |
|--|-------|
| Freshly brewed tea and coffee  | £3.75 |
| Freshly brewed tea and coffee, whole fresh fruit   | £4.15 |
| Freshly brewed tea and coffee, selection of biscuits   | £4.65 |
| Freshly brewed tea and coffee, mini pastries   | £5.65 |
| Freshly brewed tea and coffee, mini cakes  | £6.15 |
| Still or sparkling water (750ml)   | £3.25 |
| Selection of mini pastries (v)   | £3.75 |
| Flowerpot muffins (v)  | £2.85 |
| Mini cake selection (v)  | £2.85 |
| Whole fresh fruit (v)           | £2.65 |
| Sliced fresh fruit platter (v)  | £4.75 |

## Healthy swaps

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

- Bircher muesli (v) 
- Greek yoghurt, pecan and almond granola (v) 
- Tropical fruit skewer, passion fruit sauce (ve) 
- Cucumber, spinach and ginger smoothie (ve) 
- Soya and chia seed yoghurt, mango compote (ve) 



 Healthy lifestyle choice (v) vegetarian (ve) vegan (gf) gluten free | Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. | All prices are exclusive of VAT at prevailing rate.



# Breakfast

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

## Prices per person

### Simple continental breakfast **£14.50**

Fresh croissant, pain au chocolat, pain aux raisins (v)  
seasonal fresh fruit salad (v)  
Freshly brewed tea, coffee, orange juice (v)

### Deluxe breakfast **£16.75**

Mini croissant, pain au chocolat, pain aux raisins (v)  
Fresh fruit salad (ve)  
Yogurt, berry and granola (v)  
Freshly brewed tea and coffee  
Orange juice

### Traditional English breakfast **£13.50**

Smoked bacon, Lincolnshire sausage  
or  
Portobello mushroom and spinach bap (v)  
Freshly brewed tea and coffee  
Orange juice

### Healthy start **£20.00**

Power shots:  
Strawberry, banana and ginger (v) or  
Raspberry and satsuma (v)  
Goji berry fruit platter (ve)  
Muesli, natural yoghurt (v)

Porridge with:  
Pumpkin seeds and cranberries (v)  
or  
Pecans, walnuts and honey (v)  
Freshly brewed tea and coffee  
Orange juice

### Full English breakfast **£20.00**

Free-range scrambled eggs (v)  
Black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes and hash brown (v)  
Freshly baked bread, butter, preserves and marmalade (v)  
Freshly brewed tea and coffee  
Orange juice

### Vegan breakfast (ve) **£20.00**

Bacon, black pudding, sausage, grilled rosemary tofu, baked beans  
Freshly baked bread, preserves and marmalade  
Freshly brewed tea and coffee  
Orange juice

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# Sandwich lunch

Our chef freshly prepares six fillings per day, including three different vegetarian options.


## Option 1

Selection of 5 sandwiches with crisps, seasonal fresh fruit platter. Inclusive of freshly brewed tea, coffee and filtered water

£25 per person

### Sample sandwich menu

Salt beef, emmental, whole grain mustard mayonnaise, linseed ciabatta (all types of bread)

Chicken fajita, Mediterranean vegetables, whipped avocado, spinach wrap (all types of bread) 

Searcys smoked salmon, crushed avocado, multi-seed loaf (all types of bread)

Tomato, Laverstoke Farm mozzarella, rocket pesto, linseed ciabatta (all types of bread) (v)

Free range egg mayonnaise, spinach, pretzel roll (all types of bread) (v)


## Option 2

Selection of 5 sandwiches, 3 finger food items with crisps, seasonal fresh fruit platter. Inclusive of freshly brewed tea, coffee and filtered water.

£32 per person | Minimum 15 covers

### Hot

Maple syrup glazed Norfolk chicken skewers, wasabi dip

Lemongrass infused salmon skewers, chimichurri dip 


Minted lamb, pea croquettes, mint salsa verde

Soya beef skewer, paprika dip

Spiced haddock fish cakes, sriracha crème fraîche


Wild mushroom arancini, smoked salad cream aioli (v)

Spiced cauliflower and pea samosa, soya mint yoghurt (ve)

Beetroot and goats' cheese tart (v) 


### Cold

Searcys smoked salmon, horseradish and carrot slaw, whipped Cashel Blue, pumpernickel

Flaked Wye trout, pickled cucumber, rocket and dill oil 

Smoked duck, Asian salad 

Suffolk cured ham hock, mustard cress salad, gherkin relish

Spiced tempeh and vegetable skewer, lime vegannaise (ve) 

Brie, cured ham, black olive tapenade bruschetta

### Desserts

Bramble and sherry trifle (v)

Mulled spiced panna cotta, orange compote (v)

Sour cherry, vanilla and Dorset cream cheesecake (v)

Almond and pear Williams's tartlet (v)

Kentish blackberry aquafaba pavlova (ve)





# Bento boxes

Select 1 option for all guests | Maximum 30 guests | £25.00 per person

## Japanese

Tamarind marinated king prawns with chilli, coriander and crispy seaweed 🌿

Vegetable sukiyaki salad with tofu (ve) 🌿

Selection of sushi with soy sauce, ginger and wasabi 🌿

Teriyaki sliced chicken breast on toasted sesame seed, pak choi and glass noodles 🌿

Maki garden rolls, wasabi mayonnaise (v) 🌿

## English Ploughman's

Selection of Neal's Yard cheeses with chutney (v)

Smoked Wiltshire ham, piccalilli

Chicken Scotch eggs

Pickled onions, gherkins, red cabbage (ve)

Wholegrain mustard root vegetables, watercress and kale salad (ve) 🌿

## Country Picnic

Confit salmon, crushed new potato with chives and basil cress

Seared beef fillet, wild rocket, shaved parmesan and aged balsamic

Wild rocket, buffalo mozzarella, vine tomatoes, olive oil and basil cress (v)

Pan roasted corn fed chicken bois boudran, green bean and tomato salad 🌿

Beetroot, feta and coriander cress salad (v) 🌿

## London Metropolitan

Smoked duck breast, Asian kimchi salad

Parma ham, rocket, bocconcini mozzarella, aged balsamic and basil

Smoked salmon, blini and herb creme fraiche

Quinoa, spinach and roasted squash salad (ve) 🌿

Vegetable antipasti with olives (ve) 🌿

## Charcuterie

Seared tuna, pickled beetroot, radish ribbons 🌿

Corn-fed chicken Caesar salad, whipped dolcelatte, toasted pine nuts

Semi-dried tomato, artichoke, rocket salad (ve) 🌿

Charcuterie meats with cornichons

Mixed leaf salad, citrus dressing (ve) 🌿

## Vegetarian

Grilled halloumi, wild rocket, red pepper, vine tomatoes, olive oil (v)

Kale and pumpkin salad (ve) 🌿

Quinoa, spinach and roasted squash salad (ve) 🌿

Wild mushroom, ricotta, herb pancake (v)

Soused vegetable salad (ve) 🌿

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# Duke Gourmet Counter


Breakout in style with the Duke's Gourmet offer.


Choose 1 platter and 4 salads. Inclusive of a selection of bread rolls, filtered water and freshly brewed tea and coffee


£30 per person | Minimum 20 covers


## Salads

Thai beef salad, pickled vegetables, sesame and soy dressing 

Smoked Norfolk chicken, croutons, Parmesan, Caesar dressing, baby gem 

Chicken, chilli saffron pearl couscous, roasted Mediterranean vegetables 

Smoked salmon, new potato, leek and mustard mayonnaise 


Fresh mozzarella salad, basil, black olive, heritage tomato, extra virgin oil drizzle (v) 

Grilled endive, radicchio, radish, blue cheese (v) 

Greek salad, olives, feta (v) 

Red slaw, pomegranate, sultana (ve) 

Tabbouleh, parsley, lemon (ve) 

Artichoke, orzo pasta, peppers, chervil, rapeseed oil (ve) 

## Platters

### The English Platter

English chicken terrine, hand-raised pork pies, pork and port pate, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

### The Italian Board

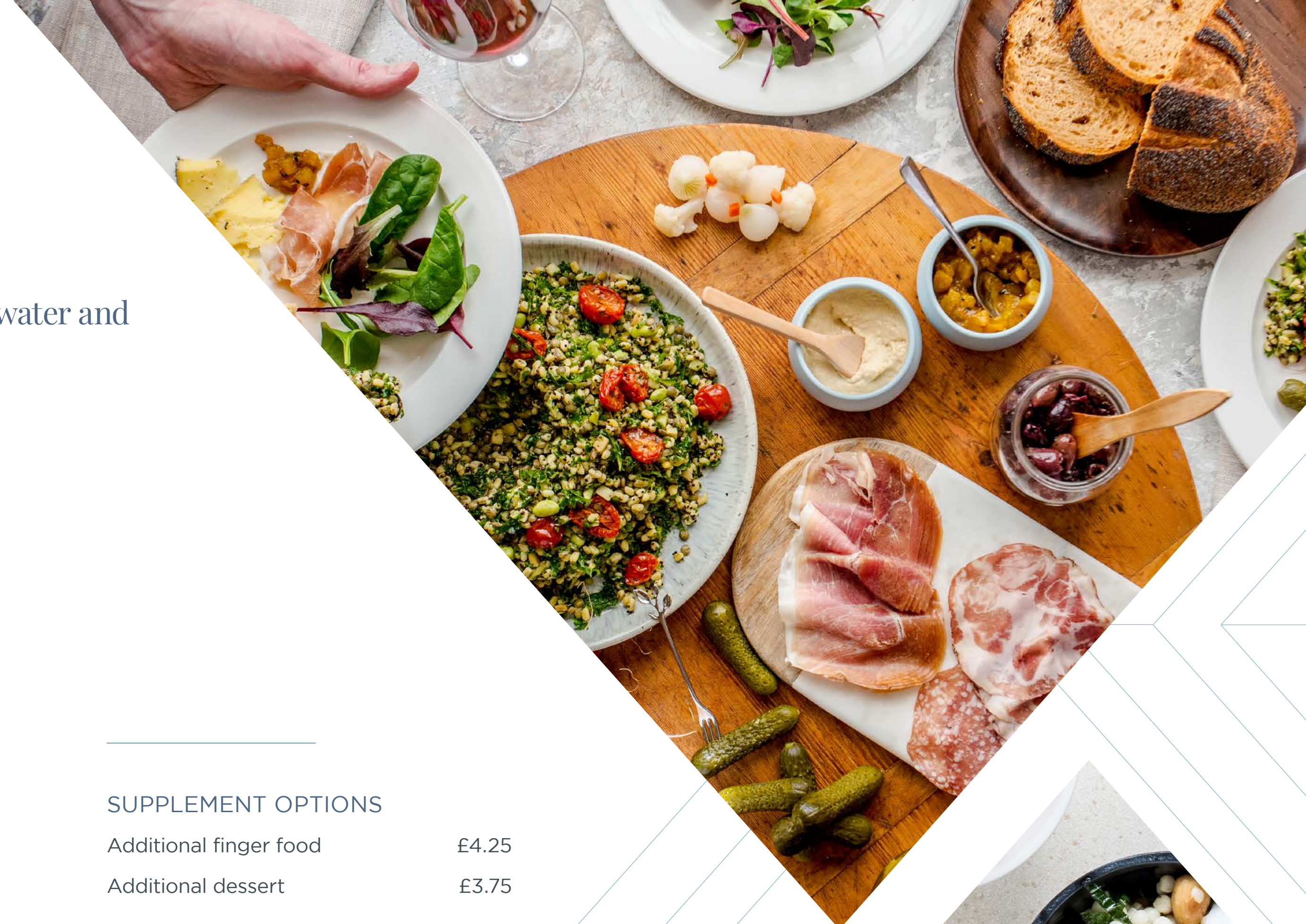
Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, pumpkin ciabatta

### Ocean Platter

Smoked salmon, gravadlax, crab claws, pickled cockles, steamed mussels, prawns, horseradish creme fraiche, lemon wedges, caper berries, soda bread

### The Mezze Platter

Grilled aubergine, courgette, dolmades, mixed olives, onion hummus, whipped feta cheese, roast peppers, chimichurri, focaccia croutes (v)



## SUPPLEMENT OPTIONS

Additional finger food £4.25


Additional dessert £3.75

**British cheese board** £18.00

Selection of British cheeses, grapes, chutneys and crackers, serves 2 people

Wine, beer, soft drinks (1 drink per person) £7.00



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# Day packages

Our menus and optional upgrades have been exclusively designed by our Searcys Executive Head Chef. We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

## Full day catering meeting package

Filtered water available throughout the day

### Morning

Selection of mini pastries (v)  
Freshly brewed tea and coffee  
Orange juice

### Mid morning

Selection of biscuits (v)  
Freshly brewed tea and coffee

### Lunch

#### Sandwich lunch

**£34.00**

Selection of 5 sandwiches, crisps, seasonal fresh fruit platter

#### Sandwich and finger food lunch

**£43.00**

Selection of 5 sandwiches, 3 finger food items, crisps, Seasonal fresh fruit platter (v)

#### Bento boxes

**£34.00**

#### Duke Gourmet Counter

**£44.00**

(inclusive of soft drinks during lunch)

### Afternoon

Selection of bite-sized cakes (v)

## Half day catering meeting package

Filtered water available throughout the day

### Morning

Selection of mini pastries (v)  
Freshly brewed tea and coffee  
Orange juice

### Mid morning

Selection of biscuits (v)  
Freshly brewed tea and coffee

### Lunch

#### Sandwich lunch

**£28.00**

Selection of 5 sandwiches, crisps, Seasonal fresh fruit platter

#### Sandwich and finger food lunch

**£38.00**

Selection of 5 sandwiches, 3 finger food items, crisps, Seasonal fresh fruit platter

#### Bento boxes


**£28.00**

#### Duke Gourmet Counter

**£40.00**

(inclusive of soft drinks during lunch)



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# Hot & cold 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 | Minimum 30 guests | £35.00 per person  
Filtered water and tea and coffee inclusive

## Menus to change


### Menu 1

Hereford beef and wild mushroom lasagne  
Spinach, ricotta, and basil gnocchi, wild rocket (v)  
Grilled stone bass, tomato, basil, olive oil, olives   
Wild rocket and parmesan salad (v)   
Mixed leaf, heritage tomatoes, red onion, black olives   
and balsamic dressing  
Focaccia bread (v)  
Somerset butter (v)



### Menu 2

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)

### Menu 3

Rosemary marinated lamb shoulder, preserved lemon, kalamata olives  
Poached salmon hollandaise  
Charred courgette and spinach ricotta canelloni (v)  
Roasted new potatoes (ve)  
Honey glazed carrots (v)  
Greek salad (v)   
Selection of bread rolls (v)  
Somerset butter (v)


### Menu 4

Sautéed beef, Dijon mustard, shallots  
Roast Scottish salmon, black olives, wilted spinach   
Leek, cheddar and red onion tart (v)  
Creamy potato salad with chive and pancetta  
Coleslaw (v)   
Beetroot foccacia (v)  
Somerset butter (v)

### Desserts

Date Sticky toffee pudding, caramel sauce  
Banana and chocolate bread and butter pudding (v)  
Apple and rhubarb crumble, vanilla custard  
Forest fruit trifle (v)  
Pistachio profiteroles (v)



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# Canapés

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

Prices per person

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3 canapés : £12.00



5 canapés: £17.00

8 canapés: £28.00

Additional canapés: £3.75

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## Cold


Yorkshire pudding, rare roast beef, horseradish  
Sussex ham hock, Norbury blue, pickled carrot  
Pancake duck, spring onion, cucumber  
Salt cod taco, kimchi, radish  
Searcy's smoked salmon, lemon  
Wye trout, potato blini, watercress mayonnaise  
Dorset crab, kohlrabi, avruga caviar   
Goats' cheese, tomato, black olive cone (v)  
Fresh mozzarella, tomato and olive oil bruschetta (v) 

## Hot

Smoked chicken, tarragon arancini, homemade tomato ketchup  
Beef slider, cheddar, tomato  
Chicken satay skewer   
Chorizo, honey, soy  
Lamb kofta, cucumber yoghurt  
Crab cakes, garlic mayonnaise  
Tempura prawns, lemon, Szechuan dressing  
Mussel, garlic parsley crumb  
Fish, chips, tartare  
Welsh rarebit, slow roasted tomato (v)  
Pea, broad bean, mint tart (v)  
Red pepper, lemon thyme frittata (v)  
Asparagus gnocchi, fennel, truffle (v)  
Baked tomato tart, black olive crumb and basil gel (ve)

## Dessert

Coffee macaroon (v)  
Rhubarb and vanilla tart (v)  
Bakewell tart, clotted cream (v)  
Chocolate caramel tart (v)  
Raspberry cheese cake gingernut crumb (v)

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# 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.

Prices per person | Minimum 30 guests

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4 bowl food: £30.00

4 bowl + 1 dessert: £34.50

Additional bowl £5.50

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## Hot

Bangers, mash, onion gravy

Steak, chips, bearnaise


Thai green chicken curry, coconut rice 

Buttermilk chicken, sweetcorn succotash

Duck stir fry, carrot, courgette, black bean sauce

Bao bun, duck, carrot, spring onion

Fish, chips, mushy peas

Mackerel, heritage potatoes, pickled vegetables 

Sea trout, summer beans, shellfish chowder

Spiced monkfish, lentil dhal, saffron rice

Asparagus, pea risotto, heritage potato crisps, rapeseed oil (v)


Bubble and squeak, poached egg, hollandaise (v)

Aubergine curry, cauliflower cous cous (v) 

## Cold


Smoked chicken Caesar, quail egg


Rare roast beef, remoulade, cornichon

Hereford beef salad, noodles, spring onion, ginger 

Prawn cocktail

Searcy's smoked salmon, pickled cucumber, horseradish

Beetroot, feta, candied walnut 

Heritage tomatoes, baby basil, red onion and foccacia croutons (ve) 

## Puddings

Rice pudding, mango and passion fruit, roasted coconut (ve)


Lemon posset, blackberries and merengue

Apple and cherry crumble, vanilla ice cream

Spiced chocolate mousse, pistachio, clotted cream Chantilly

Sticky toffee pudding, Whisky toffee sauce

White chocolate cheesecake, caramelised banana and toffee sauce

Exotic fruit salad, limoncello syrup, blood orange sorbet (ve) 



# Private dining

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients.


3 courses: £57.00 per person | Minimum 20 guests | Tea, coffee and petit fours included

## Starters

Game terrine, grape chutney, watercress, melba toast


Chicken and tarragon ballotine, pickled heritage carrots, pea puree

Braised venison croquette, beetroot, blackberry sauce


Goat cheese, orange and fennel salad, roasted pine nuts (v) 

Twice baked cheese soufflé, candy walnuts, apple and chicory salad (v)

Chargrilled Cornish mackerel, cucumber, oyster mayonnaise

Cauliflower pancake, kimchi, cabbage slaw, pickled black radish (v) 

## Premium options

Searcy's smoked salmon, lemon yogurt, dill and fennel salad +£2.75 supplement 

Hereford beef filet carpaccio, black truffle, watercress, aged balsamic +£2.75 supplement

King scallops, black pudding, roasted parsnips, pea puree, veal jus +£2.75 supplement

## Mains

Roast pork medallion, savoy cabbage, carrot puree, crispy skin, apple cider glaze

Baked corn fed chicken, creamed mash, shredded bean, pink peppercorn jus

Guinea fowl breast, confit leg, baby spinach, crispy pancetta, pale ale sauce

Braised beef cheek in red wine, truffle mash, wild mushroom and confit shallot

Poached cod supreme, miso braised cabbage, crispy pancetta, seaweed velouté

Wild mushroom and truffle risotto, Tunworth cheese, rucola leaves (v)

Beetroot ravioli, roasted tomato sauce, basil and hazelnut crust (v)

## Premium options

Beef filet wellington, wild mushroom, fondant carrot, madeira sauce +£8 supplement

Seabass filet, braised fennel, parsley crushed potato, Searcy's Champagne beurre blanc +£5 supplement

Lemon sole filet, shellfish ragout, spinach, lobster bisque +£5 supplement

## Puddings

White chocolate lemon posset, blackberry and merengue

Apple tarte tatin, Chantilly and hazelnut praliné (v)

Creamed coconut rice pudding, mango and passion fruit sorbet (ve)

Flourless chocolate torte, rum soaked raisin, clotted cream, mint (v)

English classic custard tart, pistachio ice cream (v)

Orange steamed sponge pudding, ginger crème anglaise (v)

Spiced pineapple carpaccio, lime cream and forest fruit sorbet (ve)

## Premium option

British cheeses served with celery, grapes, chutney and bread cracker +£3.75 supplement





# 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.

## Champagne

|   |         |
|---|---------|
| Searcys Selected Cuvée, Brut, NV                  | £55.00  |
| Searcys Selected Cuvée Rosé, Brut, NV             | £60.75  |
| Searcys Selected Cuvée, Blanc de Blancs, Brut, NV | £92.00  |
| Searcys Selected Cuvée, Brut, NV Magnum           | £110.00 |
| Moët & Chandon Brut Impérial NV, 75cl             | £70.00  |
| Moët & Chandon Rosé Impérial NV, 75cl             | £80.00  |
| Veuve Clicquot Yellow Label Brut NV, 75cl         | £80.00  |
| Veuve Clicquot Brut Rosé NV, 75cl                 | £90.00  |

## English sparkling wine

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|--|--------|
| Searcys Classic Cuvée Brut, English Sparkling Wine, Surrey England, NV | £48.00 |
| Greyfriars Rose Reserve, English Sparkling, Surrey, England, 2015      | £58.00 |

## Prosecco

|   |        |
|---|--------|
| Ca' del Console, prosecco, Extra Dry, Italy, NV | £38.00 |
|---|--------|





# Drinks list

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## White

|  |        |
|--|--------|
| Pinot Grigio, Vinuva, Organic, Sicily, Italy, 2018                               | £23.50 |
| Côtes de Gascogne, Maison Belenger, South West, France, 2019                     | £26.50 |
| Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France, 2019           | £29.50 |
| Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia, 2016             | £35.50 |
| Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand, 2019 | £38.50 |
| Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020          | £41.50 |
| Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020                             | £44.50 |
| Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2019          | £47.50 |
| Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019                       | £55.50 |
| Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2018           | £62.50 |

## Red

|  |        |
|--|--------|
| Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018 | £23.50 |
| Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2018        | £26.50 |
| Merlot, Central Valley, Chile 2020                                       | £29.50 |
| Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2018                   | £32.50 |
| Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019      | £35.50 |
| Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018          | £38.50 |
| Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016                     | £41.50 |
| Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018        | £45.50 |
| Pinotage, Simonsig, Stellenbosch, South Africa, 2017                     | £48.50 |
| Montagne-Saint-Emilion, Château Montaignuillon, Bordeaux, France, 2016   | £57.50 |

## Rosé

|  |        |
|--|--------|
| Le Bosq Rosé, Vin de France, Languedoc, France, 2018   | £23.50 |
| Côtes de Provence, M de Minuty, Provence, France, 2019 | £46.50 |





# 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.

## Beers & ciders (330ml)

### Lager

|   |       |
|---|-------|
| Freedom 4 lager, Estrella                 | £5.00 |
| Big Drop Brewing Co. lager (low alc 0.5%) | £5.00 |

### Ale

|  |       |
|--|-------|
| Freedom pale ale                             | £5.00 |
| Big Drop Brewing Co. pale ale (low alc 0.5%) | £5.00 |

### Stout

|                  |       |
|------------------|-------|
| Redchurch Hoxton | £5.00 |
|------------------|-------|

### Cider

|                              |       |
|------------------------------|-------|
| Aspalls Suffolk Draft Bottle | £5.00 |
|------------------------------|-------|

## All spirits (50ml)

|                 |            |
|-----------------|------------|
| House spirits   | from £5.50 |
| Premium spirits | from £7.50 |

## Soft drinks

|                                  |       |
|----------------------------------|-------|
| Bottled soft drinks (330ml)      | £3.00 |
| Jugs of elderflower              | £8.00 |
| Jugs of fresh lemonade           | £8.00 |
| Juices (1l)                      | £8.50 |
| Still or sparkling water (750ml) | £3.00 |

## Cocktail £9.50

### A choice of 3 £27.00

#### Amaretto Sour

Beefeater gin, amaretto, angostura orange bitters

#### Almost a Collins

Absolut vodka, blood orange juice, cinnamon, soda water

#### Apple Cider Mimosa

Sugar and cinnamon syrup, apple cider and a dash of prosecco

#### Thyme Will Tell

Bourbon, maple syrup, lemon juice

#### Caramel Apple Mule

Vodka, caramel, apple cider and ginger beer

#### Apothecary Twist

Beefeater gin, ginger beer, cranberry and orange juice

#### Spiced Cranberry Rum Fizz

Orange and ginger syrup, cranberry juice, dark rum and prosecco

## Non-alcoholic cocktails

### Rosemary Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and sparkling water

### Cranberry and Cinnamon Kombucha

Cranberry and apple juice, raspberry kombucha, maple syrup







## Unlimited drinks packages

| PACKAGE  | 1 HR          | 2 HRS         |
|--|---------------|---------------|
| <b>House package</b><br>Selection of house wines, beers<br>and soft drinks   | <b>£15.00</b> | <b>£25.00</b> |
| <b>Cocktail</b><br>Selection of 3 cocktails and 1 mocktail                   | <b>£27.00</b> | <b>£38.00</b> |
| <b>Champagne</b><br>Searcys Champagne,<br>selection of beers and soft drinks | <b>£27.00</b> | <b>£38.00</b> |





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**SEARCYS**

LONDON