

The image shows the interior of Searcys Bar and Brasserie. The room features dark wood paneling on the walls and a high, ornate ceiling with a large, cylindrical chandelier made of many small lights. A fireplace with a white mantel and a gold mirror is on the left. The seating includes a long blue upholstered booth along the window and several round and rectangular tables with blue chairs. The tables are set with glassware, napkins, and cutlery. Large windows with white curtains offer a view of the street outside, where a red telephone booth is visible. The overall atmosphere is elegant and sophisticated.

SEARCYS
BAR AND BRASSERIE
AT SURVEYORS HOUSE



BAR AND BRASSERIE

Located in the heart of Westminster, Searcys Bar and Brasserie at Surveyors House is situated on the ground floor of No 11 Great George Street. The new Searcys restaurant is surrounded by iconic landmarks, like Big Ben, the Houses of Parliament, and Westminster Abbey. The venue combines Victorian elegance with modern design.

Open Monday to Friday, Searcys offers a seasonal menu with an impressive selection of wines and cocktails. Whether you're stopping by for a casual bite at the bar or hosting a private event, our beautifully designed spaces are ready to welcome you.

Get in touch with our team today

Phone **+44 20 3911 6116** or

email events@searcysatwestminster.co.uk

PRIVATE DINING ROOM

Enjoy a private dining experience at Searcys Bar and Brasserie at Surveyors House, ideal for small gatherings, celebrations, or business events. Tucked away from the main dining area, this space combines comfort and style to create a welcoming atmosphere.

Our chefs offer menus featuring locally sourced ingredients, tailored to your preferences, for a meal to suit the occasion. Whether it's a formal dinner or a relaxed get-together, the private dining room provides the ideal setting with impeccable service, ensuring every detail is taken care of.

With options for various group sizes, the space can host anything from intimate dinners to larger events, all within a warm and stylish setting.

Seated: up to 12 guests



Government discount available enquire with our team.

DRAWING ROOM

For an intimate dining experience, explore the charm of the Drawing Room at Searcys Bar and Brasserie at Surveyors House. This private space is ideal for hosting events, whether it's a dinner, celebration, or business meeting. With its comfortable décor and welcoming atmosphere, the Drawing Room combines elegance with ease.

Our chefs are dedicated to creating delicious menus, using the finest local ingredients to craft exceptional dishes. Whether you're planning a formal seated meal or a more relaxed gathering, the Drawing Room provides the perfect setting, enhanced by attentive service and a carefully curated selection of wines and beverages.

With flexible seating for different group sizes, the Drawing Room ensures your event feels personal and exclusive, with every detail thoughtfully taken care of.

The Drawing Room is part of the Brasserie but can be transformed into a private events space; please enquire if interested in this space; it seats up to 28 for dinner.



Government discount available enquire with our team.

EVENTS SPACE AND BAR

The Events Space and Bar at Searcys Bar and Brasserie at Surveyors House offers a stylish and versatile space, perfect for gatherings of up to 60 people, whether seated or standing. With its modern design and vibrant atmosphere, the Events Bar provides the perfect backdrop for any occasion.

Whether it's a cocktail reception, a casual networking event, or a more formal seated dinner, our team will work with you to tailor the experience to your vision. Our chefs can create delightful menus, from canapés and light bites to full-course meals, all crafted with the finest locally sourced ingredients.

The Events Bar also features a fully stocked bar with an extensive selection of wines, craft beers, and signature cocktails, ensuring your guests are well looked after throughout the evening. With flexible seating options, impeccable service, and a welcoming ambience, the Events Bar ensures your event is both seamless and memorable.

Seated up to 60 guests

Standing up to 60 guests

Government discount available enquire with our team.





PRIVATE DINING MENUS

All menus include homemade bread, served with salted butter

PARLIAMENT SQUARE

£46.50 per guest

FOR THE TABLE

Marinated olives

STARTERS

Pumpkin soup (ve)

Devilled eggs

Watercress (v)

Beetroot

Goat's curd, hazelnut (v)

MAIN COURSES

Chestnut tortelloni

Pumpkin and sage (v)

Cornish cod

Celeriac cream, leek, ratta potato, hispi cabbage

Braised corn-fed chicken leg

Mashed potato, rosemary jus

DESSERTS

Custard tart

Preserved plums

Caramelised brioche pudding

Cheery compote, crème diplomat

Selection of ice creams and sorbets

Cheese plate – two British cheeses

Served with crackers and quince jelly

(£5 supplement per guest)

Served with a choice of tea or coffee

BIG BEN

£65.00 per guest

FOR THE TABLE

Fried stuffed goat's cheese olives (v) or

Oxford blue and rosemary gougères (v)

STARTERS

Pumpkin soup (ve)

Artichoke clafoutis

Tarragon cream, black truffle (v)

Prawn cocktail

Marie Rose sauce

MAIN COURSES

Chestnut tortelloni

Pumpkin and sage (v)

Hake

Spinach, caper brown butter sauce

Braised Lake District beef bavette

Cauliflower cheese puree, Roscoff onion, Bishops Finger jus

DESSERTS

Cheese plate – three British cheeses

Served with crackers and quince jelly

Caramelised brioche pudding

Cherry compote, crème diplomat

Almond and elderberry tart

Pear sorbet

Selection of ice creams and sorbets

Served with a choice of tea or coffee

SIDE DISHES

A side dish per guest

Green leaf salad

Vinaigrette (ve)

Mashed potatoes (v)

Chips (ve)

Green beans (v)

Cider braised red cabbage (ve)



(v) Vegetarian (ve) Vegan

A discretionary 12% service charge will be added to your bill.
All our prices are inclusive of VAT at the prevailing rates.
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.

DRINKS

STANDARD DRINKS PACKAGE

£30.00 per person

A glass of Searcys English Sparkling Wine on arrival

Half a bottle of the following wines per person

Côtes de Gascogne, Maison Belenger, South West, France 11% (ve)

Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)

Still and sparkling water

Please talk to us about upgrading your wines

ALCOHOL-FREE

£20.00 per person

A mocktail on arrival

Followed by any drinks from the 'softs' menu





SPARKLING WINES

“Why do I drink Champagne for breakfast? Doesn’t everyone?”
 — Noel Coward

NON-ALCOHOLIC WINE

125ml 750ml

Wild Idol Alcohol-Free Sparkling White 0% (ve)	12	60
Wild Idol Alcohol Free Sparkling Rose 0% (ve)		60

ENGLISH SPARKLING WINE

125ml 750ml

Searcys Classic Cuvée Brut, Surrey, England, 2016 12% (ve)	14	65
Silver Reign Rosé Brut, Kent, England, NV 12% (ve)		70
Chapel Down Classic Brut, Kent, England, NV 12% (ve)		80
Louis Pommery, Hampshire, England, NV 12.5% (ve)		85
Bolney Blanc de Blancs, West Sussex, England, 2021 12% (ve)		90
Weybourne Family Réserve Sparkling, NV 12% (ve)		90
Gusbourne Rosé Brut, Kent, England, 2019 12% (ve)		90

CHAMPAGNE

125ml 750ml

Searcys Selected Cuvée, Brut, Champagne, NV 12.5% (ve)	17	85
Champagne Laurent-Perrier, La Cuvée, Brut, NV 12% (ve)		100
Veuve Clicquot, Yellow Label, Brut, NV 12% (ve)		110

ROSÉ CHAMPAGNE

125ml 750ml

Searcys Selected Cuvée, Rosé, Brut, Champagne NV 12% (ve)	18	90
Champagne Laurent-Perrier Cuvée Rosé, NV 12% (ve)		150

WINE

"I cook with wine. Sometimes I even add it to the food."

— W. C. Fields

WHITE WINE

	175ml	750ml
Côtes de Gascogne, Maison Belenger, South West, France 11% (ve)	8.5	32
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy 11% (ve)	9	34
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa 13.5% (ve)	9.5	37
Maison de la Paix, Reserve Viognier, Languedoc Roussillon, France 13% (ve)		39
Domaine de la Croix Senaillet Mâcon Davayé, Burgundy, 13% (ve)		43
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 13% (ve)	11	46
Domaine Langlois-Château Sancerre, Loire, France 12.5%		54
Jean-Marc Brocard Organic Chablis, Domaine Sainte Claire, France 13% (ve)	13	58
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France 13.5% (ve)		75

ROSÉ WINE

	175ml	750ml
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 12.5% (ve)	10	40
Château Minuty 'M de Minuty' Rosé, Côtes de Provence, France 13%		65

RED WINE

	175ml	750ml
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy 12.5%	8.5	32
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)	9	34
Visconti della Rocca Primitivo, Puglia, Italy 13.5%		37
Veramonte Organic Merlot, Casablanca Valley, Chile 14.5% (ve)	10	40
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France 13.5% (ve)		44
Catena Appellation Vista Flores Malbec, Mendoza, Argentina 13.5% (ve)	11	47
Dashwood Pinot Noir, Marlborough, New Zealand 14% (ve)		52
Château Cissac, Haut-Medoc, Bordeaux, France 13%		68
St Joseph, Poivre et Sol, Francois Villard, Rhône, France 13% (ve)		78

DESSERT WINE

		75ml
Tokaji Szamorodni, Zsirai Winery, Hungary 14%		9
Vallado LBV Port 2018 19.5%		7

COCKTAILS

"Hear no evil, speak no evil, and you won't be invited to cocktail parties."
— Oscar Wilde

ALCOHOL-FREE COCKTAILS



Passion Fruit Bliss

Wild Idol Rosé, passion fruit, vanilla, lemon, Lyre, pineapple



Bellini Zero

Orange juice, peach juice, Wild Idol white,



Seaward Paloma

Pentire Seaward, Agave, lime juice, grapefruit juice, soda



Pentire Negroni

Pentire Adrift, Pentire Coastal, hibiscus tea



Espresso NO Martini

Seedlip Spice 108, espresso, brown sugar syrup

7

12

9

8

14

COCKTAILS



Westminster Fizz

Blackcurrant/Hibiscus infused Sacred Organic Vodka, hibiscus syrup, pink grapefruit, Peychauds Bitters, Champagne topped

15.5



The Cabinet

Earl Grey infused Searcys London Dry Gin, Punt E Mes, elderflower, agave, lemon

14



Big Ben's Chime

Thyme infused Searcys Rum, apricot brandy, Cointreau, lime, Habanero Bitters, aquafaba

15



Kir Royale

Champagne Cuvée, Crème de Cassis

16



Hugo Spritz

St. Germain elderflower liqueur, English Sparkling Wine, seltzer, mint

12



Negroni

Gin, Campari, Sweet Vermouth

14



Vodka Martini

42 Below Vodka, Noilly Prat Extra Dry

14



Espresso Martini

Espresso, Vodka, Frangelico

14

SPIRITS

"The only day I ever enjoyed ironing was the day I accidentally got gin in the steam iron." — Phyllis Diller

GIN

	ABV	50ml
Searcys London Dry Gin, England	40%	9
Martin Miller's Original, England	40%	9
Tarquin's Dry Gin, England	42%	10
Hendrick's, Scotland	41.4%	10
Cygnets 22, Wales	44%	11

VODKA

Sipsmith Sipping Vodka, England	40%	9
42 Below, New Zealand	40%	9
Belvedere, Poland	40%	10
Grey Goose, L'Original, France	40%	12

RUM

Searcys Rum, England	40%	10
Bacardi Carta Blanca, Puerto Rico	37.5%	8
Cargo Cult Banana Spiced Rum, Australia	38%	10
Matusalem Gran Reserve 15, Dominican Republic	40%	13

WHISKY

Jack Daniel's Old No7, Tennessee, USA	40%	8
Chivas Regal 12yo, Blended, Scotland	40%	9
Johnnie Walker Black Label, Scotland	40%	11
Ardbeg 10yo, Islay Single Malt, Scotland	46%	12

TEQUILA

	ABV	50ml
Olmecca Silver, Mexico	35%	8
Patron Reposado, Mexico	40%	10

COGNAC

Martell VS, France	40%	11
Hennessy VS, France	40%	12

ARMAGNAC

Mousquetaire du Roy XO Bas-Armagnac, France	40%	14.5
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APERITIF

Aperol, Italy	11%	9
Campari Bitter, Italy	25%	9
Pimms No.1, GB	25%	9

VERMOUTH

Martini Rosso, Italy	15%	9
White by Antica formula, Italy	16.5%	9
Noilly Prat Ambre, France	16%	9

NON-ALCOHOLIC SPIRITS

Tanqueray Alcohol-Free	0%	8
Seedlip Garden 108 Herbal Non-Alcoholic Spirit	0%	6
Lyre's, Italian Spritz	0%	6
Lyre's, Spiced Cane Spirit	0%	6
Pentire, Seaward Botanical Spirit	0%	6
Pentire Adrift Botanical Spirit	0%	6
Everleaf Mountain	0%	6
Everleaf Forest	0%	6

BEER

"24 hours in a day, 24 beers in a case. Coincidence?"

— Stephen Wright

BOTTLED BEER

Peroni Nastro Azzurro Lager 5.6%

Camden Hells Lager UK, Pilsner Lager 4.6%

Camden Pale Ale UK, Pilsner Pale Ale 4%

Noam Natural Lager 5.2%

Aspall Cider 4.5%

LOW / NON-ALCOHOLIC BEER

Peroni Nastro Azzurro non-alcoholic

Small Beer Lager 2.1%

Small Beer Session Pale 2.5%

SOFTS

"Water taken in moderation cannot hurt anybody."

— Mark Twain

330ml

FEVER-TREE

5.5 Indian Tonic Water | Light Tonic | Lemon Tonic 2.5

5.5 Rhubarb and Raspberry Tonic

5.5 Mediterranean Tonic | Elderflower Tonic | Italian Blood Orange Soda 3

White Grape and Apricot | Pink Grapefruit Soda

8

Cloudy Apple | Raspberry Lemonade 3.5

5

JUICES

Fresh orange juice | Fresh apple juice 4

Pineapple juice | Cranberry juice | Tomato juice 3.5

5

5

CARBONATED DRINKS

Coca Cola | Diet Coke 3.5

Water Still | Sparkling 75cl 4

All prices are inclusive of VAT at 20%. Spirits are served in measures of 50ml, 25ml is available upon request. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. Vintages may be subject to changes related to suppliers' stock. A 12% discretionary service charge will be added to your final bill.

*Make it Special.
Make it Searcys.*

GET IN TOUCH WITH
OUR TEAM TODAY

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