

BARBICAN

Brasserie

BY SEARCYS

1 COURSE 19.00 | 2 COURSES 26.00 | 3 COURSES 31.00

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

For the Table

Olives (177 kcal)	4.50
Smoked almonds (669 kcal)	4.50
Basil picos bread sticks (405 kcal)	4.50
Flatbread and dips (181 kcal)	9.00
Antipasto 15.00	
Wild boar salami, duck and port pate, Taleggio, smoked chilli jam, bread (1057 kcal)	

Starters

Beef carpaccio , blackberries, Parmesan ice cream, caper berries, sourdough croutons (208 kcal)	
Crab and apple chawanmushi , pickled mushrooms (257 kcal)	
Beetroot , feta cheese, walnuts, olives (VE) (219 kcal)	
Burrata , marinated courgettes, pine nuts (V) (334 kcal)	
Pan-fried sardines , squash puree, capers, parsley, tomato salsa (254 kcal)	
French onion soup , cheese croute (VEO) (333 kcal)	

Main Courses

Pan-seared chicken breast , parsnip puree, rainbow chard, corn fritters (1263 kcal)	
Pork and fennel sausage , rigatoni, plum tomatoes, basil (784 kcal)	
Salmon fillet , caramelised onion cream, pumpkin boulangère, sea herbs (753 kcal)	
Potato gnocchi , peperonata sauce, black olives, capers (VE) (432 kcal)	
Braised rabbit , polenta, heritage carrots, cider sauce (652 kcal)	
Ras-el-hanout spiced aubergine , chermoula chickpeas, pomegranate, mint yoghurt (VE) (343 kcal)	
Fish pie , with halibut, prawns, caviar, sea herbs, parsley cream (£13.50 supplement) (958 kcal)	
Grilled sirloin steak , leek tart tatin, portobello mushroom, green peppercorn sauce (£13.50 supplement) (663 kcal)	

Side Dishes

Gochujang spiced cabbage (VE) (38 kcal)	6.00
Fried courgettes , garlic and paprika mayonnaise (VEO) (100 kcal)	6.25
Warm potato salad , bacon, mustard (256 kcal)	6.00
Thyme roasted carrots (VE) (59 kcal)	6.00

Puddings

Black Forest tiramisu (354 kcal)
Cerney Ash goats' cheese , gooseberry jam, shortbread (248 kcal)
Meringue , banana cream, lemon curd (VE) (143 kcal)
Pecan tart , maple ice cream (356 kcal)
Ricotta , blackcurrants, honeycomb (285 kcal)
Island chocolate selection (175 kcal)

Try a Negroni!

Grapefruit Negroni 12.00
*Once known as the 'forbidden fruit'
grapefruit gives this cocktail its bright, zesty flavour*
Gin, Aperol, Rose Vermouth, grapefruit juice

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	11.50	59.00
Searcys Selected Cuvée, Rose, Brut, Champagne, NV		63.00
Searcys Selected Cuvée Magnum, Brut, Champagne, NV		110.00
Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England		49.50
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, 2020. Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.	8.50	22.50	30.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2021. A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.50	35.50	45.00

White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy. Fresh and light with lemon and peach fruit notes.	7.25	19.50	26.50
Côtes de Gascogne, Maison Belenger, South West, France, 2020. Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity.			32.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2020. Characterised by citrus notes, tropical fruits flavours, well balanced acidity.	9.50	26.50	35.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2020. Floral and stone fruits notes, fresh tropical fruits and mineral taste.	11.25	30.50	39.50
Spinyback Sauvignon Blanc, Nelson, New Zealand, 2021. Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish.	11.50	31.50	41.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021. An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish.	12.50	35.00	45.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2020. Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious.			53.50

Red Wine

	175ml	500ml	Bottle
Castelbello Rosso, Italy. A soft, fruity red with juicy red berry fruit flavours.	7.25	19.50	26.50
Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2020. Smooth and easy-drinking with a delicate aroma and flavour of red fruits.	8.50	24.00	32.00
Merlot, Goleta, Central Valley, Chile, 2020. Fruity red with juicy plums, succulent blackcurrants, and soft tannins.	9.50	26.50	35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2017. Intense aromas of ripe fruit integrated with spicy nuances from the oak.	10.50	27.50	38.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2018. Big tannins as well as ripe black fruits.			39.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2020. Soft and well-rounded, unfiltered and organic.	11.75	33.50	41.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2019. Bright cherry fruit taste and just enough bitterness.	12.50	35.50	45.50
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.			49.50



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