



BOWL FOOD

MEAT

Butter chicken, aged basmati rice, yoghurt and coriander

Steamed Boa bun, pulled Berkshire pork, kimchi

Searcys burger, aged Cheddar, brioche bun

Chorizo and potato hash, Burford brown egg and kale

Lincolnshire sausage, creamed potato, onion chutney

Bavette steak, triple cooked chips
Bearnaise – supplement £8.50

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FISH

Atlantic salmon, red cabbage, edamame, heritage carrots, quinoa

Thai fish curry, wild rice, bok choy, chilli and ginger – HOT

Chalk stream trout, honey and soy, vermicelli noodles, coriander

Filo baked haddock, lemon and sage butter sauce – HOT

King prawns, spiced tabbouleh, heritage carrots, pepper dressing

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VEGETARIAN

Tofu stew, shitake mushrooms, heritage radish and spring onion (ve) – HOT

Preserved lemon and herb risotto, smoked paprika corn ribs (ve) – HOT

Buddha bowl, cumin roast chickpeas, avocado, sweetcorn, herb vinaigrette (ve)

Baked seasonal vegetable flan smoked garlic and parmesan (v)

Potato gnocchi, tomato and saffron, black olive crisp, basil oil (ve) – HOT

DESSERT BOWL FOOD

Banoffee pie trifle, caramel sauce, crème Chantilly, dark chocolate

Lemon meringue pie, sweet pastry, citrus, meringue

Sticky toffee pudding, toasted hazelnuts, caramel sauce (v)

Chai latte panna cotta, port-glazed figs and toasted pistachio (ve)

Chocolate delice, Kirsch cherries and crème fraîche (v)

Tiramisu, vanilla mascarpone, double espresso, savoiardi biscuits (v)

Baked crème caramel, Cointreau and cinnamon spiced clementines (v)

Valrhona chocolate tart, sweet pastry, crème Chantilly (v)

Caramelised pear rum and coconut polenta crumble, custard (v)

Madagascan vanilla cheesecake, mulled wine fruits and toasted almonds (v)

Fruit carpaccio, Searcys prosecco, lime syrup (ve)

v = vegetarian, ve = vegan

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements. All prices are exclusive of VAT at 20%.

SEARCYS
AT THE GHERKIN