

# SEARCYS

## AT THE GHERKIN

### SET MENU

2 COURSES £49

3 COURSES £57

### STARTERS

Jerusalem artichoke broth (ve)  
*Smoked cheddar crostini, artichoke crisps, sorrel pesto, white truffle oil*

Burrata (v)  
*Heritage tomato emulsion, balsamic pearls, black olive tuille, basil oil*

Coronation chicken terrine  
*Spiced mango chutney, golden raisins, date purée, toasted brioche*

Octopus carpaccio  
*Soused Kentish grapes, preserved lemon and rapeseed oil, micro sorrel leaves*

Gloucester old spot pressed pork  
*English Cox apple purée, charred pearl onions, thyme pork scratchings*

Searcys smoked salmon  
*Whipped horseradish cream, dill-pickled cucumber, rye bread*

### MAINS

Spinach and Parmesan ravioli (ve)  
*Wilted Lincolnshire spinach, coriander pesto, charred grapefruit, nutty brown butter*

Roast Butternut squash (ve)  
*Dukkha spiced, saffron and garlic cous cous, chickpeas and apricot relish*

Roast chicken ballotine  
*Girolle mushrooms spiced carrot purée, shaved truffle, chicken and tarragon velouté*

Braised beef cheek  
*Grass-fed Hereford beef cheek, smoked pancetta lardons, button onions*

Confit free range pork belly  
*Celeriac fondant, pomme Anna potato, pressed wild garlic leaf, Madeira jus*

Lake District lamb rump  
*Crushed new potato, smoked aubergine purée, minted peas, lamb jus  
£5 supplement*

Pan seared Norfolk coast sea bass  
*Shellfish bisque, shaved fennel and blood orange, lemon verbena leaves*

Market fish of the day  
Please ask your server

### SIDES

£5.50 each

Triple cooked chips (ve) | Sautéed greens (v) | Buttered mash potato (v)  
Honey-roasted carrots (v) | Heritage tomatoes (ve)  
Baby mixed leaf salad (ve)

### DESSERTS

Cambridge burnt cream (v)  
*Vanilla infused Jersey cream, muscovado sugar, all butter shortbread*

Kentish strawberry Eton mess (v)  
*English strawberries, sweet meringue, Chantilly cream*

Raspberry ripple ice cream sandwich (v)  
*Honeycomb, crushed pistachio, candied rose petals*

Burnt butter hazelnut tart (v)  
*Poached pear, miso and salted caramel ice cream*

Searcys gin and orange trifle (v)  
*Seville oranges, tonka bean custard, poached rhubarb*

Island chocolate (ve)  
*Dark chocolate mousse, rum-soaked raisins, banana and cinnamon ice cream*

British artisan cheese selection  
*Seeded crackers, homemade chutney  
£7.50 supplement  
£12.50 as an additional course*