

## 20% OFF OUR WINES OF THE MONTH

White

**Torrantes, Terrazas de los Andes, Cafayate Valley, Argentina, 2019** 40

Distinctive grapefruit and lemon zest notes, with delicate floral and mineral aromas. It is fruity and smooth and refreshing.

Red

**Château de Fleurie, Beujoulais, France, 2017** 45

Vibrant red in colour, with aromas of dark flowers and earth, followed by a plump, silky palate of crushed red berry fruit offset by a touch of earthy spice.

### APPETISERS

**House sourdough, whipped butter (v)** (41 kcal) 3.5

**Gordal olives (ve)** (157 kcal) 4.75

### STARTERS

**Soup of the day (v)** 7

**Chickpea and baby spinach salad (ve)** (430 kcal) 12.5  
Sundried tomato, verbena harissa, pomegranate

Ⓢ **Potted shrimp** (495 kcal) 14  
Micro salad, toasted brioche

Ⓢ **Chicken Caesar salad** (334 kcal) 11  
Anchovies, Parmesan, focaccia croutons

**Spiced sopressata scotch egg** (426 kcal) 16  
Curried onion purée, medjool date ketchup, coriander

### SIDES | 5.5

**Chips (ve)** (270 kcal)

**New potatoes (v)** (158 kcal)

**Sautéed greens (ve)** (171 kcal)

**Seasonal leaf and herb salad (ve)** (74 kcal)  
Mustard and balsamic dressing



CARLTON LOUNGE

BY SEARCYS

### MAINS

**Roast winter squash (v)** (ve) available (820 kcal) 16.5  
Herb braised lentils, minted goats curd, pea shoots

**Pan fried sea trout** (584 kcal) 28  
Crushed new potatoes, shaved fennel, parsley sauce

Ⓢ **Freedom ale fish and chips** (516 kcal) 19.5  
Crushed peas, tartare sauce

**Spatchcock free range chicken** (490 kcal) 24  
Chips, seasonal salad

Ⓢ **Hereford steak and oyster pie** (927 kcal) 29.5  
Tempura oyster

Ⓢ **Hereford beef burger** (706 kcal) 19.5  
Aged Cheddar, house relish, chips

### PUDDINGS

Ⓢ **Sticky toffee pudding (v)** (346 kcal) 8.5  
Toffee sauce, vanilla ice cream

Ⓢ **Lemon tart (v)** (953 kcal) 8  
Crème fraîche, blackberries

**Seasonal fruit salad (v)** (111 kcal) 7.5  
Greek yoghurt sorbet

**Rice pudding (v)** (502 kcal) 7  
Clotted cream berry jam, candied pistachios

### SET MENU

2 courses 27.5pp | 3 courses 33.5pp

2 courses 40.5pp | 3 courses 46.5pp  
with a glass of Searcys Champagne

### STARTERS

**Chickpea and baby spinach salad (ve)**  
Sundried tomato, verbena harissa, pomegranate

Ⓢ **Potted shrimp**  
Micro salad, toasted brioche

Ⓢ **Chicken Caesar salad**  
Anchovies, Parmesan, focaccia croutons

### MAINS

**Roast winter squash (v)**  
Herb braised lentils, minted goats curd, pea shoots

Ⓢ **Freedom ale fish and chips**  
Crushed peas, tartare sauce

Ⓢ **Hereford beef burger**  
Aged Cheddar, house relish, chips

### PUDDINGS

Ⓢ **Sticky toffee pudding (v)**  
Toffee sauce, vanilla ice cream

Ⓢ **Lemon tart (v)**  
Crème fraîche, blackberries

(v) vegetarian | (ve) vegan | Ⓢ A Searcys signature dish inspired by our heritage

Each menu item's calorific value is listed per individual portion. Average adults require approximately 2,000 Kcal a day. We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.



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