

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

Coronation chicken terrine

Spiced mango chutney, golden raisins, date purée, toasted brioche

Gloucester old spot pressed pork

English Cox apple purée, charred pearl onions, thyme pork scratchings

Burrata (v)

Heritage tomato emulsion, balsamic pearls, black olive tuille, basil oil

Octopus carpaccio

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

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 chicken ballotine

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

Confit free range pork belly

Celeriac fondant, pomme Anna potato, pressed wild garlic leaf, Madeira jus

Pan seared Norfolk coast sea bass

Shellfish bisque, shaved fennel and blood orange, lemon verbena leaves

Roast Butternut squash (ve)

Dukkha spiced, saffron and garlic cous cous, chickpeas and apricot relish

Braised beef cheek

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

Lake District saddle of lamb

*Pulled lamb shoulder bon bon, crushed new potato, smoked aubergine puree, minted peas, lamb jus
£5 supplement*

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

Raspberry ripple ice cream sandwich (v)

Honeycomb, crushed pistachio, candied rose petals

Searcys gin and orange trifle (v)

Seville oranges, tonka bean custard, poached rhubarb

Kentish strawberry Eton mess (v)

English strawberries, sweet meringue, Chantilly cream

Burnt butter hazelnut tart (v)

Poached pear, miso and salted caramel ice cream

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