

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

Harlequin olives (436kcal)	4.50
Wasabi peas (445 kcal)	4.50
Basil picos bread sticks (322 kcal)	4.50
Charcuterie to share fennel salami, Coppa, prosciutto crudo, pane carasau, grissini (728 kcal)	14.00

Starters

Burrata , pumpkin, pomegranate seeds, fig leaf oil (V) (424kcal)	
Pan-seared scallops , beetroot, pickled onions, tapioca crisp (£8.50 supplement) (161 kcal)	
Bitter leaf salad , Roquefort, pear, walnuts (V) (371 kcal)	
Ham hock terrine , apple chutney, hazelnuts, sourdough (410 kcal)	
Charred mackerel , pickled ginger, cucumber, dill mayonnaise (522 kcal)	
Ox heart tomato , gordal olive puree, toasted pine nuts, aged balsamic (VE) (111 kcal)	

Main Courses

Pan-fried stone bass fillet , carrot puree, daikon radish, shaved fennel, raisins (224 kcal)	
Nduja stuffed chicken roulade , leek, borlotti beans, marsala (1025kcal)	
Roasted pork cutlet , apple puree, celeriac, broccoli (916 kcal)	
Wild mushroom risotto , shaved Parmesan (VEO) (660 kcal)	
Miso roasted cauliflower , peppers, almonds, caper, mint, parsley salsa (VE) (209 kcal)	
Pappardelle pasta , braised beef, carrots, parsnip, chocolate (575 kcal)	
Honey and soy glazed confit duck leg , braised red cabbage, mash (664 kcal)	
Rib eye steak , sundried tomato puree, eryngii mushrooms, rocket, pecorino (£13.50 supplement) (724 kcal)	
Pan-seared halibut , bulgur, caviar, wakame seaweed, Romanesco, yuzu gel, Verjus sauce (£15.00 supplement) (1081 kcal)	

Side Dishes

Black cabbage , fennel seeds, chilli (VE) (273 kcal)	5.75
Grilled baby gem , Parmesan (VEO) (135 kcal)	6.00
Rosemary and garlic roasted potatoes (VE) (104 kcal)	5.75
Courgette fries , tomato sauce (VE) (103 kcal)	5.50

Puddings

Baked cheesecake , cherry ice-cream (850 kcal)	
Dark chocolate and matcha cannoli , poached blackberry (311 kcal)	
Selection of homemade ice-cream and sorbets (VEO) (305 kcal)	
Colston Bassett Stilton , chocolate brownie (386 kcal)	
Taleggio , smoked chilli jam (291 kcal)	
Island Chocolate Selection , coffee, mint and early grey	

Try a Negroni!

Newbie Negroni

A gentle introduction to the world of Negronis
Gin, Pimm's No.1, Red Vermouth, orange juice, and a splash of soda 10

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 Cuvee, 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, 2020. A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.50	35.50	45.00

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 red wine with a delicate aroma and flavour of red fruits.	8.50	24.00	32.00
Merlot, Goleta, Central Valley, Chile, 2020. Beautifully easy drinking, 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. On the palate it is fleshy and full of flavour, with excellent balance and a long finish.	10.50	27.50	38.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2016. Big tannins as well as ripe black fruits. Richness is balanced by acidity to give freshness.			39.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2020. Ripe blackcurrants, pomegranates and cherries. Soft and well-rounded, unfiltered and organic.	11.75	33.50	41.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2019. The best know Italian wine style, with bright cherry fruit taste and just enough bitterness.	12.50	35.50	45.50

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, 2020. 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, 2020. 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