

CHAMPAGNE	125ML / 150ML / BOTTLE
Pommery Brut Royal, Champagne, NV	14.75 / 17.50 / 85.00
Searcys Selected Cuvée, Brut Champagne, NV	11.00 / 13.20 / 65.00
Taittinger, Brut Reserve, Champagne, NV	14.75 / 17.50 / 85.00
Veuve Clicquot, Yellow Label, Brut Champagne, NV	17.25 / 19.85 / 98.00

ROSÉ CHAMPAGNE	125ML / 150ML / BOTTLE
Pommery Brut Royal, Rose Champagne, NV	16.00 / 19.15 / 95.00
Searcys Selected Cuvee Rose, Brut Champagne, NV	13.25 / 15.90 / 75.00
Laurent Perrier Rose, Brut Champagne	19.75 / 23.00 / 115.00

SPARKLING	125ML / 150ML / BOTTLE
Corte Delle Calli, gran cuvee, spumante, NV	7.00 / 9.00 / 34.00
Pommery England, Hampshire, British Sparkling, NV	10.50 / 12.50 / 58.00
Greyfriars, Cuvee Brut, Surrey, British Sparkling, NV Louis	10.95 / 12.95 / 60.00

WHITE WINE	175ML / 250ML / BOTTLE
Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy	5.95 / 8.25 / 23.75
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France	6.75 / 9.95 / 28.50
Sauvignon Blanc, Satellite, 2018, Marlborough, New Zealand	8.50 / 12.50 / 36.00
Chardonnay, Joel Gott, 2017, California, USA	10.75 / 15.00 / 44.00
Chenin Blanc, Vineyard, Stellenbosch, South Africa	38.00
Gruner Veltliner, Norton, Mendoza, Argentina	38.00
Gavi di Gavi, Grifo del, Quartaro, Enrico Serafino, 2018, Piedmont, Italy	42.00

RED WINE	175ML / 250ML / BOTTLE
Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France	5.95 / 8.25 / 23.75
Montepulciano d'Abruzzo, Villa dei Fiori, 2017, Abruzzo, Italy	6.75 / 9.95 / 28.75
Malbec, Portillo, Uco Valley, 2019, Mendoza, Argentina	8.50 / 12.50 / 36.00
Shiraz, Mathilda Chapoutier, Domaine Tournon, 2017, Victoria, Australia	10.75 / 15.00 / 41.00
Shiraz, Mourvèdre, Viognier, Front Row, 2018, Swartland, South Africa	36.00
Côtes du Rhône, Les Abeilles, Jean-Luc, Colombo, 2017, Rhône France	38.00
Chianti Superiore, Santa, Cristina, Antinori, 2017, Tuscany Italy	45.00

ROSÉ WINE	175ML / 250ML / BOTTLE
Le Bosq, Vin de France, 2018, Languedoc, France	6.75 / 9.25 / 25.00
Côtes de Provence, Maître, Vignerons de la Presqu'île de Saint-Tropez, 2018, Provence, France	8.75 / 12.00 / 35.00

SAATCHI GALLERY

BAR & BRASSERIE

BY SEARCYS

Sunday Menu

Nocellara olives 3.25

Potato & rosemary sourdough loaf (v) 4.50

Starters

Leek & potato vichyssoise, herb creme fraîche 7.50

Avocado, baby spinach, charred broccolini, ancient grains, dried cranberries and toasted winter seeds (ve) 8.50

Duck liver and chestnut parfait, spiced Bramley apple and pear chutney, toasted sourdough 9.00

Citrus cured Scottish salmon, cucumber gel, caviar 12.50

Saatchi Brasserie Roasts | Mains

Smoked aubergine caviar , braised Puy lentils (ve) 14.50

Slow roast quarter Suffolk chicken , sage butter 17.50

Aged Hereford sirloin , horseradish cream 21.50

All roasts are served with seasonal British vegetables, roast potatoes, Yorkshire puddings and gravy

Seasonal market greens (ve) 4.50

Truffle and parmesan fries 6.50

Puddings

Valrhona chocolate tart, salted caramel ice cream (v) 7.50

Sticky toffee pudding, clotted cream (v) 7.00

Cambridge burnt cream, baked sable biscuit (v) 7.00

Affogato – espresso, vanilla ice cream (v) 6.00

BOTTLED BEER AND CIDER	
Freedom Four Lager, UK, 330 ml, 4%	4.95
Camden Pils, UK, 330 ml, 4.6%	4.95
Vedett Extra White, Belgium, 330ml, 4.7%	4.95
Aspall Draught, Suffolk Cyder, UK, 330 ml, 5.5%	4.95
Peroni Nastro Azzurro, Italy, 330ml, 5.1%	4.95
Big Drop low-alcohol lager, UK, 0.5%	4.95

COCKTAILS

Classic Champagne Cocktail Martell Vs Cognac, brown sugar cube, Angostura Bitters, Searcys selected Cuvée, Brut, NV	9.95
French 75 Beefeater gin, lemon juice, sugar, Searcys, Selected Cuvée, Brut, NV	9.95
Espresso Martini Vodka, kahlua, sugar, double espresso	9.95
Bellini Choose a flavour: peach, strawberry, lychee or passion fruit puree with Searcys selected Cuvée, Brut, NV	9.95
Kir Royal Crème de cassis, Searcys Selected Cuvée, Brut, NV with Searcys selected Cuvée, Brut, NV	9.95

MOCKTAILS

Elderflower Presse Strawberry puree, lime juice, gomme, Lemonade	5.95
Strawberry Fizz Elderflower cordial, lemon juice, Ginger ale	5.95

SOFT DRINKS

Coca-Cola 330ml / Diet Coke 330ml	2.95
Franklin & Sons Ginger ale 200ml	2.95
Franklin & Sons Ginger beer 200ml	2.95
Franklin & Sons Ltd Lemonade 200ml	2.95
Franklin & Sons Lemon tonic 200ml	2.95
Franklin & Sons Soda 200ml	2.95
Franklin & Sons Tonic / light 200ml	2.95
Belu Water still / sparkling 750ml	3.50

HOT DRINKS

Espresso / macchiato	3.25
Double espresso / double macchiato / latte / cappuccino / Americano / mocha	
English breakfast / Earl Grey / Darjeeling / Assam / peppermint / chamomile / gunpowder green / fresh mint	
Hot Chocolate	3.90

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some many remain. Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish.