

BARBICAN
Brasserie
BY SEARCYS

*Bar
menu*

Champagne and Sparkling Wine

	125ml	Bottle
Searcys Selected Cuvée, Brut, Champagne, NV	11.50	59.00
Searcys Selected Cuvée, 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

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, 2021. 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, 2021. 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

Rosé Wine

175ml 500ml Bottle

Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2020. 8.50 22.50 30.00

Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.

Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2021. 12.50 35.50 45.00

A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.

Red Wine

175ml 500ml Bottle

Castelbello Rosso, Italy. 7.25 19.50 26.50

A soft, fruity red with juicy red berry fruit flavours.

Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2020. 8.50 24.00 32.00

Smooth and easy-drinking wine with a delicate aroma and flavour of red fruits.

Merlot, Goleta, Central Valley, Chile, 2020. 9.50 26.50 35.00

Fruity red with juicy plums, succulent blackcurrants, and soft tannins

Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2017. 10.50 27.50 38.00

Intense aromas of ripe fruit integrated with spicy nuances from the oak.

Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2018. 39.50

Big tannins as well as ripe black fruits.

Fresco di Masi, Rosso Organic, Veneto, Italy, 2020. 11.75 33.50 41.50

Soft and well-rounded, unfiltered and organic.

Santa Cristina, Chianti Superiore DOCG, Italy, 2019. 12.50 35.50 45.50

Bright cherry fruit taste and just enough bitterness.

Fleurie, La Madone, Geoges Duboeuf, France, 2020. 49.50

Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits.



Negroni

On the face of it, the Negroni is equal parts gin, vermouth and bitters, but beneath the bright red surface lies a whole world of delights to explore and enjoy.

The Classic	12.00
The drink that started it all. Gin, Red Vermouth and Campari.	
Newbie Negroni	12.00
A gentle introduction to the world of Negronis Gin, Pimm's No.1, Red Vermouth, orange juice, and a splash of soda.	
Ultimate Pink Negroni	12.00
A blush hued light Negroni. Pink Gin, Aperol, Rose Vermouth.	
Sloe-groni	12.00
Rich and indulgent. Gin, Sloe Gin, Campari and Red Vermouth.	
Ultra-dry Negroni	12.00
A less sweet version using Fino Sherry Gin, Fino Sherry, Cocchi Americano.	
Grapefruit Negroni	12.00
Once known as the 'forbidden fruit' grapefruit gives this cocktail its bright, zesty flavour. Gin, Aperol, Rose Vermouth, grapefruit juice.	
Old Pal	12.00
Perhaps the most well-known non-gin version of a Negroni. Whisky, Cocchi Americano, Campari.	
Negroni Royale	16.00
A glamorous way to enjoy a Negroni. Gin, Campari, Martini Rosato, grapefruit bitters, topped up with Champagne.	
Chocolate Lover's Negroni	12.00
A rich and romantic drink that makes an ideal alternative to dessert. Gin, Campari, Red Vermouth, Crème de Cacao, chocolate bitters.	
After-dinner Negroni	12.00
To be enjoyed after a meal or whenever a fitting occasion arises. Gin, Red Vermouth, Campari and an espresso.	

Cocktails

If Negroni is not your thing try one of classics

Vesper Martini Sipsmith gin, Absolut blue vodka, Lillet Blanc	12.00
Gimlet Plymouth gin, lime juice, sugar syrup.	12.00
New York Sour Makers Mark, lemon juice, egg white, port, Angostura bitters.	12.00
Aviation Sipsmith gin, lemon juice, maraschino liqueur, Liqueur de Violette.	12.00
Mary Pickford Bacardi Carta Blanca, pineapple juice, grenadine, maraschino liqueur.	12.00
Brandy Alexander Courvoisier, double cream, Crème de Cacao, cinnamon syrup.	12.00
Old Fashioned Buffalo Trace, brown sugar, Angostura bitters, soda water.	12.00
Milano Sour Buffalo Trace, lemon Juice, sugar syrup, egg white, Campari.	12.00
Chocolate Martini Makers Mark, Baileys, Malibu, orange bitters.	12.00
Dragon Ball Makers Mark, Cointreau, St Germain, sugar syrup.	12.00

Beers

	Bottle
Peroni	5.75
Freedom Lager	5.50
Aspall Cider	5.50
Peroni Nastro Azzurro non-alcoholic	5.75

Proof-free cocktails

Our Passion Passion fruit puree, lemon juice, sugar syrup, finished off with lemonade.	6.00
Vibrante Spritz Martini non-alcoholic Vibrante, grapefruit juice, soda water.	6.00
Virgin Mary Worcestershire sauce, tabasco, celery salt, fresh lemon juice, black pepper, tomato juice.	6.00

Soft Drinks

Lemonade	2.85
Tonic water	2.85
Light tonic water	2.85
Ginger ale	2.85
Ginger beer	2.85
Coke/Diet Coke	2.85

Juices

Orange	2.85
Cranberry	2.85
Apple	2.85
Tomato	2.85
Pineapple	2.85
Grapefruit	2.85

Coffee

Double espresso	3.50
Latte / Americano	3.50
Cappuccino	3.50
Espresso / Macchiato	3.00
Mocha	3.50
Hot chocolate	3.50

Tea

English breakfast	3.00
Earl Gray	3.00
Green	3.00
Peppermint	3.00
Fresh mint	3.00
Chamomile	3.00

Gin

Beefeater	9.50
Tanqueray Export	9.50
Bombay	9.50
Beefeater 24	10.00
Hendricks	10.00
Tanqueray 10	10.00
Tanqueray Rangpur	10.00
Oxley	10.00
Pinkster	10.50
Sipsmith	10.50
Monkey 47	10.50
Bathtub	10.50

Whisky

Jack Daniel's	9.50
Maker's Mark	10.00
Buffalo Trace	10.00
Jameson	10.00
Chivas 12yo	10.50
Glenmorangie	10.50
Laphroaig	10.50
Bushmills Black Bush	10.50
Glenlivet 12yo	11.50

Rum

Bacardi Carta Blanca	9.50
Sailor Jerry	9.50
Havana Special	10.00
Kracken	10.50

Tequila

Jose Cuervo	9.50
El Jimador Anejo	9.50
Olmecca Silver	9.50
Herradura Reposado	10.50

Vodka

Absolut Blue	9.50
Absolut Citron	9.50
Absolut Vanilla	9.50
Grey Goose	10.00
Zubrówka	10.00
Belvedere	10.50

We serve 50ml shot as standard, if you would like a single, just ask.
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.

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