



Thank you for your interest in The View, London

The View is at the heart of The Royal College of Surgeons of England. Founded by Royal Charter in 1800, it is the professional home of surgery in England and internationally.

It is a friendly and inclusive space for the College's 30,000 members to network and develop, focusing on connectivity between all specialities and all stages in surgical careers.

The View is also open to the general public for conferences, meetings and events. It boasts spectacular views of London and has a large terrace that guests can enjoy on summer evenings.

Nestled in a building steeped in history that brings together modern facilities with a long legacy of research and scientific discovery, it is perfect for a large conference or for a beautiful wedding in the heart of London.

On behalf of the team at The View, we look forward to welcoming you soon.

Dobromir Barosov, General Manager



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Looking for something unique? Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk

Our Spaces

The View
The Lumley Library
The Exam Suite



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The View

The View on the 6th floor of The Royal College of Surgeons, has two main rooms, The Conference Suite which can hold up to 300 guests in theatre style and 180 people on rounds for dinner, and The Park View for your catering or evening reception. The Park View space with access to the terrace looks out onto historic Lincoln Inn Fields and wider London beyond. There are also two smaller rooms, the Linder Boardroom and Newman Suite which are perfect as small breakout rooms for up to 50 theatre style each.

300 theatre style | 120 cabaret style
220 dinner capacity | 300 standing reception

ALL INCLUSIVE PACKAGES*

Day Delegate Rate from £88 per person*

Exclusive hire of The View from 09:00-17:00

Tea, coffee and pastries on arrival

Mid-morning tea, coffee and fruit

Sandwich and finger food menu

Mid-afternoon tea, coffee and biscuits

Still, sparkling and flavoured water

Inclusive AV package

Cloakroom facilities

The View Private Dining Package from £105 per person*

Exclusive hire of The View from 18:00-23:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per person

Still and sparkling water

Cloakroom facilities

The View Drinks Reception Package from £95 per person*

Exclusive hire of The View from 18:00-23:00

Eight canapés or four bowl food per person

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities



ALL PACKAGES INCLUDE BUILT IN AV EQUIPMENT

The Conference Suite

- 119" LCD projectors with full HD resolution
- 55" repeat screens along the room
- Wireless microphones and PA system

The Park View Suite

- 98" plasma screen
- Wireless microphones and PA system

The Linder Boardroom & The Newman Suite

- 75" screens
- Logitech Video conferencing equipment
- Microphones for teleconferencing

All our rooms use Clickshare – to send content to screen



*Minimum numbers apply

All prices are exclusive of VAT at prevailing rate.

Rates are valid from 1st April 2023 to 30th September 2023.

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The Lumley Library

For evening and weekend hire, this historical space on the first floor features the Library and Erasmus Wilson Room; as well as being an event space the Lumley Library is also a fully functioning library. By the close of the 19th century, it was widely recognised that the Royal College of Surgeons possessed one of the finest medical science library collections in Europe.

100 theatre style | 90 dinner capacity | 150 standing reception

ALL INCLUSIVE EVENING PACKAGES*

The Library Drinks Reception Package from £95 per person

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Eight canapés or four bowl food per person

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

The Library Private Dining Package from £105 per person

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per person

Mineral water

Cloakroom facilities

ALL PACKAGES INCLUDE BUILT-IN AV EQUIPMENT

- Two 65" plasma screens
- Clickshare facilities – used for wirelessly sending content to the screens
- Microphones
- PA system



The Exam Suite

Located in the heart of London, we are an ideal venue to safely host exams. We have 28 exam rooms – with briefing spaces. Our exam circuits offer a professional, unobtrusive service which is ideal for concentration. Furthermore, we have excellent transport links, innovative technology and world-class facilities for those taking a range of examinations.

Two separate circuits of 14 rooms | two briefing rooms with integrated AV | observation room with audio and visual recording system | access controlled secure environment | fully accessible and DDA compliant | secure lockers

Full Exam Centre £5,300*

Circuit hire 8.00am – 5.00pm

Two circuits of 14 examination rooms each

Two briefing rooms

One observation room

Single Exam Circuit £2,650*

Room hire 8.00am – 5.00pm (Monday – Friday)

One circuit of 14 examination rooms

One briefing room

Shared observation room



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Refreshments / Breaks

- Organic tea and ethically sourced coffee £3.15
- Organic tea, ethically sourced coffee and fresh fruit £4.75
- Organic tea, ethically sourced coffee and biscuit selection £4.20
- Organic tea, ethically sourced coffee and mini pastries £6.30
- Organic tea, ethically sourced coffee and home-made cake £6.30
- The View filtered water (750ml) £3.60
- Freshly pressed orange, apple or cranberry juice (1 litre) £9.00
- Flower pot muffins (v) £4.10
- Home-made cake selection (v) £4.10
- Freshly-baked brownies (v) (gf) £4.10
- Sliced fresh fruit platter (serves 10) (v) £25.00 
- Yoghurt and granola station (serves 10) (v) £25.00
- Selection of three nibbles (nuts, crisps, olives or picos) (v) £5.25

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

- Soya and chia seed yoghurt, mango compote (ve) (gf)
- Banana and coconut yoghurt
- Weetabix smoothie (ve)
- Dried mango, 70% Islands chocolate buttons (ve) (gf)
- Banana chips, almonds and raisins (ve) (gf)



(v) vegetarian (ve) vegan (gf) gluten free  healthy option

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

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Breakfast

BREAKFAST BUNS

£14.50 per person

Smoked maple syrup bacon,
Cumberland sausage *or*
Avocado, grilled halloumi (v)
served with chilli ketchup in a brioche bun
Organic tea, ethically sourced coffee and
freshly pressed orange juice (v)

BREAKFAST WRAPS

£14.50 per person

Hash brown, Cumberland sausage,
smoked bacon, Portobello mushroom in a
spinach flavoured wrap
Hash brown, smoked soya bacon,
Portobello mushroom, vine tomato in a
spinach flavoured wrap (ve)
Organic tea, ethically sourced coffee and
freshly pressed orange juice (v)

CONTINENTAL BREAKFAST

£17.50 per person

Mini croissant, pain au chocolat,
pain aux raisins, fruit salad, yoghurt,
granola (v)
Organic tea, ethically sourced coffee and
freshly pressed orange juice (v)

BREAKFAST STATION

£18.50 per person

Please select four items:

- Pancakes, blueberries, maple syrup (v)
- Homemade hash brown, Cornish black pudding, poached egg, spinach, hollandaise (gf) - vegan option available
- Soft boiled free-range hen's egg, straw potatoes, ham hock cubes, baked bean ketchup (gf)
- French toast, cinnamon, mulled Kent strawberries, lime crème fraîche (v)
- Smashed avocado, cherry tomato, rye toast (ve) 🌱
- Banana, London bee honey and Weetabix smoothie (v) 🌱

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Sandwich Lunch

Minimum 10 guests

Named after renowned surgeons.

THE BARNARD £19.95

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

THE GIBBON £28.85

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water

SAMPLE MENU

Honey roast ham, tomato, English mustard, white bloomer

Smoked salmon, chive cream cheese, seeded bagel

Somerset brie, cranberry sauce, gem, crystal sourdough

Free-range egg mayo, pretzel bread (v)

Mature cheddar, chunky pickle, wholemeal loaf (v)

Falafel, fennel and radish salad (ve) 🌱

Coffee and walnut cake (v)



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Finger Food

Minimum 10 guests

£4.20 per person, per item

COLD

Smoked chicken, chicory and sunflower seed salad, honey mustard dressing (gf) 🌱

Smashed avocado, pumpernickel, tomato (ve) 🌱

Four tomato salad, baby mozzarella, pesto, wild rocket (v) (gf) 🌱

Crispy beef, sticky noodles, sesame, sweet chilli dressing

Chapel and Swan smoked salmon and beetroot buckwheat tart, crispy capers (gf)

Carrots, sugar snaps, fennel, radish, roast garlic mayo (ve) 🌱

Grilled mackerel on toast, fennel, radish potato mayo 🌱

Five a day raw salad: fennel, cucumber, celeriac, beets, spinach, pressed rape seed oil, cider vinegar, toasted seeds (ve) (gf) 🌱

HOT

Chicken Kiev fritter, parsley salsa
South downs lamb and cumin kofta, mint yoghurt (gf)

Beef and beetroot sliders, gherkin ketchup, chilli and basil salmon skewers, lime soya dip (gf)

Cod and dill fishcakes, lemon mayo
Provencal vegetable kebabs, black olive emulsion (ve) 🌱

Cauliflower and mature cheddar beignet, English mustard (v)

Parsnip and honey onion bhaji, mint coconut yoghurt (v)

DESSERTS

Apple crumble tart (v)

Blackberry and elderflower pavlova (v)

Pineapple and coconut fool (ve) (gf)

Lemon bread and butter pudding (v)

Raspberry Dot doughnuts, burnt white chocolate

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Grazing Station Lunch

Minimum 10 guests

Our grazing station lunch is designed for meetings of up to 50 guests; this lunch is the perfect in between, not too light and not too heavy and can be enjoyed for up to two hours. All items are included.

£22.50 per person

Searcys sausage roll, English mustard
Pulled ham hock, gherkins, caper mayo (gf)
Pickled Cornish mackerel, new potatoes, radish (gf)
Grilled Provencal vegetables, baby mozzarella, wild rocket pesto (v) (gf) 
Celeriac slaw, cider vinegar, tarragon, pea shoots (ve) 
Sourdough, flavoured oil, Netherend Farm butter (v)
Bramley apple fool, crumble



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Fork Buffet

Minimum 20 guests

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Choose one buffet option for your group – £33.50 per person.

MENU 1 | FLEET STREET

Pulled Hereford red beef cottage pie, thyme mash, peas
Chalk Farm trout fishcakes, creamed spinach, baby leeks, lemon oil
Cauliflower and mature cheddar cheese bake, basil brioche crumb, English mustard
Sauté savoy cabbage
Virgin slaw, cider vinegar, tarragon, Cornish sea salt
Malted bloomer, Neverend Farm butter
Apple and blackberry crumble, Wiltshire cream

MENU 2 | HIGH HOLBORN

Turkey and Portobello mushroom lasagne, smoked cheese and thyme crust
Baked Cornish Pollock, leeks, crushed potatoes, caper dressing
Baked aubergine, courgette, vegan Parmesan, ripped basil, pepper salsa
Steamed green beans, garlic, lemon
The View house salad: celeriac, red onion, fennel
Selection of sourdough breads, Neverland butter
Bread and butter pudding, marmalade, Cornish cream

MENU 3 | CHANCERY LANE

Suffolk chicken, red pepper biryani, rose water rice, coriander, crispy onions
Chalk Farm trout tikka, tomato, okra, coriander, tamarind yoghurt
Cauliflower and paneer curry, cucumber raita
Mumbai potatoes, red onions, onion seeds
Samosas, poppadoms and chutneys
Naan bread
Cardamom, coconut and mango fool, toasted seeds

MENU 4 | VEGAN BUFFET

Fenland cauliflower, wild garlic bake, grilled tenderstem, capers, herb salsa (gf)
Vegan fish, potato wedges, spinach, burnt lemon (gf)
White bean and tomato stew, smoked soya, vine tomato, basil (gf)
Spinach wraps, flat bread, aged rape seed oil
Fennel, cucumber and onion seed salad, lemon soy dressing (gf)
Spring greens, purple carrots (gf)
Passionfruit and mango fool, raspberries (gf)

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Afternoon Tea

AFTERNOON TEA £25.00 per person

Please select four sandwiches:

Coronation chicken, mango, little gem, vine tomato wrap

Cucumber and mint cream cheese lemon pepper,

wholemeal bread (v)

Mature cheddar and onion bridge roll, watercress (v)

Free-range egg, mustard, cress, granary loaf bread (v)

Chapel and Swan smoked salmon, chive cream cheese,

mini bagel

Honey roast ham, vine tomato, English tomato, mini brioche

bun

Cornish crab, tarragon mayo, bridge roll

Fruit scones, Cornish clotted cream, Tiptree jam, a

selection of teas (v)

A selection of cakes and tarts

Add a glass of Champagne for £12.00 per person

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Evening Sharers

Minimum 15 guests

A perfect addition to any evening reception

£12.50 per person

Whipped Oxford blue, figs, seeded crackers (v)
Allotment vegetables, pumpernickel crumb, roast
garlic mayo
Honey and wholegrain mustard Cumberland
sausages
Olives, picos, crisps (v)

Add a glass of Champagne for £12.00 per person



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Canapés

Minimum 15 guests

6 CANAPÉS – £22.80 per person | 8 CANAPÉS – £28.00 per person | 12 CANAPÉS – £35.00 per person

HOT

Black olive lamb cannon, mint gel (gf)
"Toad in the hole": caramelized Cumberland sausage, mini Yorkshire onion gel
Lobster and carrot béarnaise tart, fine herbs (supplement of £2 per person)
Yellowfin Tuna and shitake mushroom spring roll
Black truffle mac and cheese, parmesan gel (v)
Baked onion tart, charred cauliflower mash (v)

COLD

Tomato shortbread, whipped Bosworth goats cheese, toberberies (v) 🌱
Beetroot Canelé, whipped feta, sunflower seeds (v)
Whipped avocado, pumpernickel crumb, burnt onion (ve)
Chapel and Swan smoked salmon, chive blini, beetroot cream cheese, cucumber
Confit chicken terrine, spiced crumb, sweet potato purée
Yellowfin Tuna and shitake mushroom spring roll, chilli

VEGAN

Portobello mushroom and cream cheese buckwheat tart, shaved truffle
Sweet potato, wholegrain mustard, vegan Parmesan bombom
Baked baby potato, chive cream cheese, soya bacon, gold leaf
Onion and parsnip bhaji, coconut yoghurt, mango
Banana Islands chocolate mousse cup

DESSERTS

Burnt orange and rosemary tart
Ethically sourced coffee and Baileys macaroon, mascarpone
Earl grey cheesecake, peach gel
"Eggy bread" cinnamon, caramelised apple gel



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Bowl Food

Minimum 10 guests

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

4 Bowls – £28.00 per person | 5 Bowls – £32.50 per person | 6 Bowls – £36.00 per person

HOT

Grilled Hereford red striploin beef, fat chips, marmite, wild mushroom ketchup
Chicken Katsu curry, leeks, crispy onions, spring onions, chilli
Pork and leek sausages, swede mash, onion gravy (gf)
Parsley crumb Pollock, mushy peas, potato shards, caper dressing
Truffle cauliflower cheese, cep crumb, burnt onion ketchup (v)
Seared Chalk Farm trout, curried lentils, coriander

COLD

Mushroom ketchup, pickled mushrooms, crispy artichokes, purple potato crisp (ve) (gf)
Chicken Scotch egg, truffle carrot gel, potato nest
Cured Islington ham, celeriac, wholegrain mustard, shaved Parmesan (gf)
Sushi rice cake, wasabi, marinated swordfish, shaved moolie (gf) 🌱
Lemon and black pepper Canelé, whipped goats cheese, beets, pumpkin seeds (v)
Chapel and Swan smoked salmon, beets, caviar

VEGAN

Vegan "fish and chips", mushy peas, caper mayo
Poached lentil, spinach, onion fritter, mint vegan yoghurt 🌱
Sweet potato and chickpea curry, aubergine crisp 🌱
Apple and cinnamon fool, blackberries

DESSERTS

Upside down rhubarb cheesecake, ginger crumb
Chocolate and beetroot tart, Tonka cream (gf)
Whipped Oxford blue, poached pear, walnut crumb (gf)
Grilled pineapple, coconut, passionfruit gel (ve) (gf) 🌱

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Private Dining

Minimum 10 guests

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

3 courses plus coffee and petits fours – £60.00 per person.

A choice of the same one dish from each course is required for the whole party.

STARTERS

Rolled confit duck, orange ketchup, pickled mushrooms, carrot shard (gf)
Chicken liver parfait tart, Madeira gel, radish, poached celeriac, beets, brioche crumb
Hot Chapel and Swan smoked salmon tartare, cucumber, chive cream cheese, crispy bread
Torched mackerel, candy beets, poached potato balls, burnt shallots, lemon oil
Caramelised cauliflower buckwheat tart, parsnip crisps, charcoal dressing (ve) (gf)
Whipped rose ash goats cheese, black olive, red pepper gel, basil, lemon pepper tuille (v)
Butternut squash carpaccio, rosemary satsumas, pickled pumpkin, avocado, toasted seeds (ve) (gf)

MAINS

Braised shin of beef, horseradish mash, poached carrots, swede, chive dumpling, red current jus
Roast cannon of lamb, pulled shoulder shepherd's pie, cauliflower puree, tender stem basil, jus gras (supplement of £4 per person)
Seared corn fed chicken breast, olive oil poached potato, confit leg spring roll, savoy cabbage, green peppercorn sauce

Steamed Cornish plaice fillet, sweet potato cake, fine beans, spinach veloute
Stone bass, white bean and Cornish crab stew, fennel, crab bisque (supplement of £5 per person)
Wild mushroom and artichoke pearl barley fritter, crispy tarragon ravioli, cauliflower, fine beans, spinach (v)
Tian of Provençal vegetables, smoked aubergine, courgette fritters, basil velouté (ve) (gf)

DESSERTS

Chocolate orange mousse, caramelised kumquat, burnt white chocolate
Pineapple carpaccio, liquorice gel, pomegranate, chilli caramel (ve) (gf)
Pink grapefruit fool, orange doughnut, shortbread crumb, popcorn cress (v)
Ethically sourced coffee burnt Cambridge cream, whiskey sabayon, biscotti
Rhubarb and almond tart, ginger gel, Tonka cream, baby basil

Add an additional cheese course for £10 per person

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Drinks Packages and Digestifs

Unlimited house wine, beer and soft drinks -

1 hour: £15.00 per person

2 hours: £24.00 per person

3 hours: £33.00 per person

Unlimited Prosecco, house wine, beer and soft drinks -

1 hour: £20.00 per person

2 hours: £29.00 per person

3 hours: £38.00 per person

For those craving a post dinner digestif, to round off the end of the night, we have launched a range of mini cocktails to be enjoyed after your seasonal meal.

Available at £5.00 per mini cocktail or all three for £12.00.

Espresso Martini

Whisky Sour

Rum Punch

*Minimum numbers apply

*Same cocktails to be ordered for all guests in the group



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Drinks List

Our drinks list has been carefully selected by Searcys experts.



Cocktails

Cocktail – £10.00
A choice of 3 – £26.00

Winter Lillet Spritz – Lillet wine, Prosecco, lime juice, cranberry sauce

Gingerbread Martini – Vodka, Amaretto, cinnamon, ground ginger

Dark and Stormy – Searcys Rum, lime juice, ginger beer

Beer, cider and spirits

BEER AND CIDER

Beer selection (330ml) £5.00

Craft beer selection (330ml) £5.50

Cider selection (330ml) £5.00

ALL SPIRITS (50ml)

House spirits from £8.50 with mixer

Premium spirits from £10.50 with mixer

Soft drinks

Bottled soft drinks (330ml) £3.00

Jugs of elderflower £9.00

Pressed juices (1 litre) £9.00

Still or sparkling water (750ml) £3.60

Alcohol free

COCKTAILS - £10.00 per jug

Rosemary and Blueberry Smash – fresh rosemary and blueberries, honey, lemon juice and soda water

Ginger, Basil and Grapefruit Spritz – a punchy combination of grapefruit, ginger beer and fresh basil

Virgin Mimosa – Sparkling tea and orange juice

SPARKLING WINE

Wild Life sparkling wine (bottle) £27.00

BEERS

Peroni 0.0% Alcohol Free (330ml) £4.50

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If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

Drinks List

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Wine

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£48.00

CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne (available as a magnum)	£65.00
Drappier, Carte d'Or, Brut, Champagne	£76.50
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Searcys selected Cuvée, Blanc de Blanc, Champagne	£75.00
Veuve Cliquot, Yellow Label, Brut, Champagne	£85.00

WHITE WINE

Flor de Lisboa Branco, Portugal	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France	£27.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, SA	£29.50
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00

RED WINE

Tremite Nero d'Avola, Sicilia, DOC, Italy	£26.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£30.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
Cerveles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France	£55.00

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00



If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

(v) vegetarian (ve) vegan (gf) gluten free  healthy option

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

All prices are exclusive of VAT at prevailing rate.

Rates are valid from 1st October 2023 to 31st March 2024.

Sustainability Pledges

EST. 1947
SEARCYS
LONDON

FOOD AND DRINK



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



We only use British-harvested rapeseed oil in cooking



All our fresh eggs are British free-range



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



We celebrate signature seasonal English apples at all our cafes. We also offer a free bowl with all our meetings packages



All our bacon is British-reared and dry-cured



We do everything to minimise food waste through menu and portion design, and food waste separation



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity

PEOPLE



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality



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