

SEARCYS

CHAMPAGNE BAR

AT BATTERSEA POWER STATION



OYSTERS

Colchester rock oysters Served with Mignonette sauce, lemon, Tabasco

3 for 12.00 | 6 for 24.00 | 12 for 42.00

Avruga Caviar to share

TO SHARE

65.00

26.00

An exquisite sharing experience that combines flavours of crème fraiche, shallots, cream cheese and 120g of smoked herring roe, perfectly complemented by crisp crackers

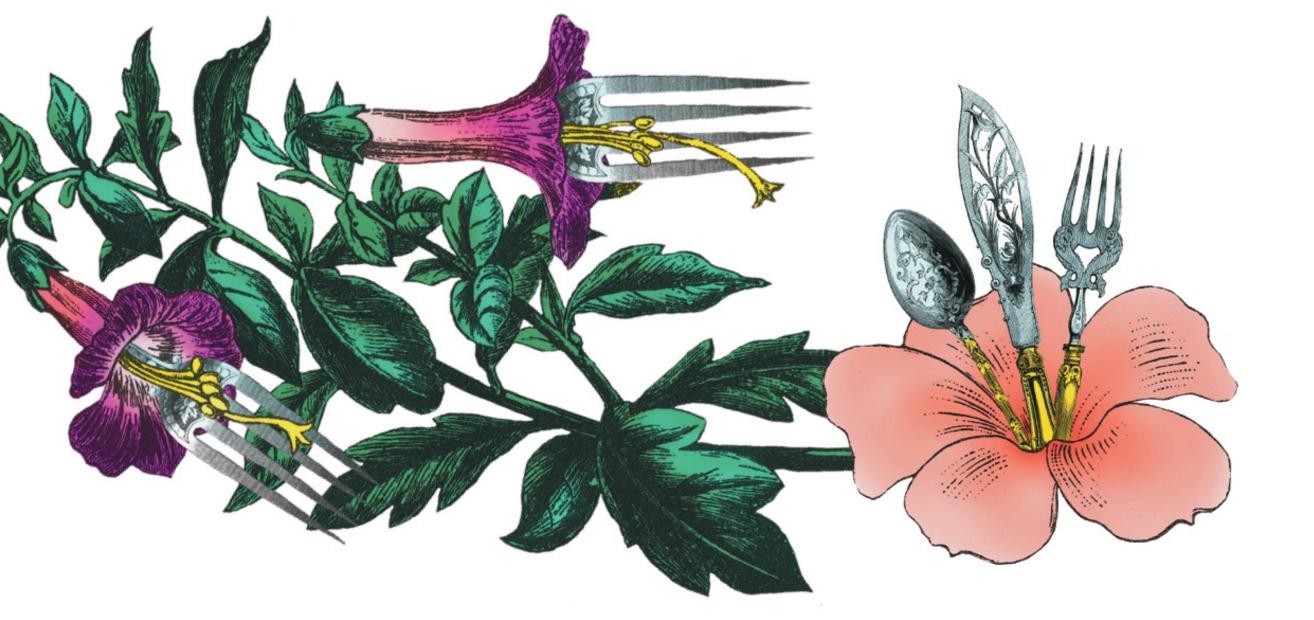
NIBBLES

Rose harissa roasted nut mix (ve)	4.75	British charcuterie board
Smoked almonds (ve)	4.75	Selection of cured meat and terrine
Nocellara olives (ve)	4.75	Cornichons, caper berries,
(unpitted)		grape must mustard, crackers

Artisan British cheeses (v)	3 for 15.00
Onion marmalade, figs, crackers	5 for 22.00

All butter mince pie bursting with flavour

Mezze (v)	12.00	Mini mince pie	9.00
Antipasti (v) Grilled artichoke, feta stuffed peppers, sun-dried tomato, grilled courgette	12.00	Islands chocolate truffles (v) Dark chocolate truffles crafted using single cocoa sustainably sourced from the Caribbean	9.00
Aioli	13.00	SOMETHING SWEET	
PLATES North Atlantic Prawns	15.00		
		Onion marmalade, figs, crackers	5 101 22.00



Babaganoush, red pepper tapenade,

hummus, rosemary breadsticks



Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. 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. (v) Vegetarian - (ve) Vegan

