

SEARCYS

AT THE GHERKIN

SET MENU

2 courses £69

3 courses £79

STARTERS

Searcys smoked salmon
*Whipped horseradish cream, dill
pickled cucumber, rye bread*

Gressingham duck (gf)
*Smoked duck breast, charred orange,
radicchio leaves, pomegranate molasses*

Pressed pheasant terrine
*Chanterelle mushrooms, pickled red
cabbage, wild foraged leaves*

Vegetable broth (ve)
*Roasted winter vegetables, pearl barley,
wild nettle pesto, toasted sourdough*

Roast heritage beetroot (v) (gf)
*Whipped goat's cheese,
toasted hazelnuts and pickled shallots*

Pan seared Orkney scallops (gf)
*Cumin and turmeric red lentils, heritage
radishes and dandelion leaves*

MAINS

Braised beef cheek (gf)
*Grass-fed Hereford beef cheek, smoked
pancetta lardons, button onions, red wine jus*

Norfolk bronze turkey
*Roasted ballotine of Norfolk Turkey,
fondant potato, Brussel sprouts, turkey jus*

Gloucester old spot
*Pork rib-eye, paprika and rosemary
bon bon, fermented apple
and ginger compote*

Lake District lamb rump (gf)
*Herb-baked lamb, thyme carrots, potato
rosti, caramelised Roscoff onion
Supplement £6.50*

Dorset sole meuniere (gf)
*Pan-fried whole Dorset sole, lemon,
parsley and caper beurre noisette*

Sweetcorn gnocchi (ve)
*Handmade gnocchi, corn velouté, roasted
corn kernels, chervil and Parmesan*

Market fish of the day
Please ask your server

SIDES

£5.50 each

Rosemary and garlic roast potatoes (v) (gf)

Sauteed greens (v) (gf)

Buttered mash potato (v) (gf)

Honey-roasted carrots (v) (gf)

Lincolnshire pickled beets (ve) (gf)

Baby mixed leaf salad (ve) (gf)

DESSERTS

Black forest delice
*Island's dark chocolate mousse,
cherry compote, buffalo milk ice cream*

Sticky toffee pudding (v)
*Crystalised ginger, Medjool date
infused sponge, toffee sauce*

Searcys fruit loaf (v)
*Rum soaked winter berries,
sweet leaves, Cornish clotted cream*

Madagascan vanilla cheesecake
*Whipped vanilla and cinamon
cheesecake, spiced clementine compote*

Apple and pear crumble (v)
*Mulled wine oat crumble,
tonka bean custard*

Chai latte panna cotta (ve) (gf)
*Cardamon spiced figs,
maple syrup and sesame tuille*

British artisan cheese selection
*Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course*