

# BARBICAN

## Brasserie

BY SEARCYS

1 COURSE 19.50 | 2 COURSES 28.50 | 3 COURSES 34.00

V = Vegetarian | VE = Vegan | VEO = Vegan option

### For the table

<b>Smokey Salamanca olives</b> (VE) (167 kcal)	4.50
<b>Rosemary roasted nuts</b> (VE) (370 kcal)	4.50
<b>Flatbread and dips</b> (VE) (518 kcal)	9.50
<b>Rosemary, garlic and truffle baked Camembert,</b> cranberry jam, focaccia bread (V) (430 kcal)	15.00

### Starters

<b>Burrata</b> , roasted beetroot, pink grapefruit, pumpkin seeds (V) (360 kcal)	
<b>Gin and citrus cured seabream</b> , wasabi mayonnaise, heritage radish, preserved lemon gel (364 kcal)	
<b>Prosciutto</b> , marinated figs, goat's cheese, rocket, pine nuts (314 kcal)	
<b>Seared scallops</b> , celeriac purée, fennel, capers, sage butter (£6.50 supplement) (511 kcal)	
<b>Pheasant and chanterelle mushroom terrine</b> , cornichons, plum and apple chutney, seeded crackers (368 kcal)	
<b>Roasted Jerusalem artichoke</b> , chestnut purée, chicory, sunflower seeds (VE) (113 kcal)	

### Main Courses

<b>Miso glazed cod</b> , pak choi, Granny Smith apple, pickled turnips, ponzu sauce (271 kcal)	
<b>Pecan, sage and onion stuffed turkey roulade</b> , red cabbage, parsnip (568 kcal)	
<b>Roasted cauliflower</b> , beetroot hummus, pomegranate, whipped feta, almonds and olives (VE) (405 kcal)	
<b>Butternut squash, apricot and fig roast</b> , sauteed leek, toasted walnuts, crispy sage (VE) (294 kcal)	
<b>Wild mushroom and tarragon risotto</b> , Stilton cream (VEO) (708 kcal)	
<b>Juniper spiced venison ragu</b> , pappardelle pasta, dark chocolate and hazelnut sauce (1069 kcal)	
<b>Salmon Wellington</b> , artichoke, pickled ginger, caviar, shallot and saffron cream (£10.50 supplement) (1041 kcal)	
<b>Braised daube of beef</b> , pearl barley, baby carrots, quince, salsify crisp, cherry and bourbon sauce (£13.50 supplement) (883 kcal)	

### Sides

<b>Tempura vegetables</b> , Amazonian wild chilli mayonnaise (VE) (275 kcal)	6.25
<b>Brussels sprouts</b> , pomegranate (VE) (130 kcal)	6.00
<b>Garlic and herb roasted potatoes</b> (VE) (105 kcal)	6.00
<b>Thyme and maple glazed carrots</b> (VE) (103 kcal)	6.00

### Puddings

<b>Cranberry and almond frangipane tart</b> , mascarpone (716 kcal)	
<b>Gianduja chocolate and marron mousse</b> , hazelnut ice cream (944 kcal)	
<b>Basajo cheese</b> , grapes compote, candied walnuts (311 kcal)	
<b>Meringue</b> , clementines, coconut yoghurt (VE) (202 kcal)	
<b>Cropwell Bishop Stilton</b> , bacon and fig jam (609 kcal) (Add a glass of port for £4.50)	
<b>Ice cream selection</b> - Honey and stem ginger, rum and raisin, vanilla clotted cream (393 kcal)	
<b>Chocolate dome</b> , mince pie ice cream, brownie, candied pecans, brandy cream (£4.50 supplement) (697 kcal)	

Try a festive Negroni!

Winter hazelnut negroni 13.00

Campari, Bourbon, Frangelico, Sweet Vermouth. Rich and indulgent.

See the bar menu for more cocktails and drinks!

Foods described within this menu may contain nuts and other allergens.  
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. Adults need around 2000 kcals a day.

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### Champagne & Sparkling Wine

	125ml	Bottle
Searcys Selected Cuvée, Brut, Champagne, NV	13.00	68.00
Searcys Selected Cuvée, Rose, Brut, Champagne, NV		70.00
Searcys Selected Cuvée Magnum, Brut, Champagne, NV		125.00
Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England		53.00
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

### Rosé Wine

	175ml	500ml	Bottle
Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2022. Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.	8.75	23.00	31.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022. A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.75	36.00	46.00

### White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy. Fresh and light with lemon and peach fruit notes.	8.50	22.00	29.00
Côtes de Gascogne, Maison Belenger, South West, France, 2022. Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity.			33.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022. Characterised by citrus notes, tropical fruits flavours, well balanced acidity.	10.00	27.00	36.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2022. Floral and stone fruits notes, fresh tropical fruits and mineral taste.	11.50	31.00	40.50
Spinyback Sauvignon Blanc, Nelson, New Zealand, 2022. Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish.	12.00	32.00	42.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021. An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish.	12.75	35.50	46.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022. Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious.			54.50

### Red Wine

	175ml	500ml	Bottle
Castelbello Rosso, Italy. A soft, fruity red with juicy red berry fruit flavours.	8.50	22.00	29.00
Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2021. Smooth and easy-drinking with a delicate aroma and flavour of red fruits.	8.75	24.50	33.00
Merlot, Goleta, Central Valley, Chile, 2020. Fruity red with juicy plums, succulent blackcurrants, and soft tannins.	9.75	27.00	36.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2018. Intense aromas of ripe fruit integrated with spicy nuances from the oak.	10.75	28.00	39.00
Montagne-Saint-Emilion, Château Montaiguillon, Bordeaux, France, 2019. Big tannins as well as ripe black fruits.			40.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2021. Soft and well-rounded, unfiltered and organic.	12.00	34.00	42.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2020. Bright cherry fruit taste and just enough bitterness.	12.75	36.00	46.50
Fleurie, La Madone, Geoges Duboeuf, France, 2020. Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits.			50.50