

SEARCYS

AT THE GHERKIN

SET MENU

2 COURSES £49
3 COURSES £57

STARTERS

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

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

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

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

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

Pan seared Orkney scallops
*Cumin and turmeric red lentils, heritage
radishes and dandelion leaves*
Supplement £3.50

MAINS

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

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

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

Corn-fed Goosnargh chicken
*Sage and onion farce, salt baked celeriac
puree, crispy skin, chicken jus*

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

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

SIDES

£5.50 each

Triple cooked chips (ve)
Sautéed greens (v)
Buttered mash potato (v)
Honey-roasted carrots (v)
Lincolnshire pickled beets (ve)
Baby mixed leaf salad (ve)

DESSERTS

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

Classic custard tart (v)
*Baked custard tart, nutmeg,
poached rhubarb, crème fraîche*

Apple and blackberry crumble (v)
*Caramelised Braeburn apples and
blackberries, oat crumble, tonka bean custard*

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

Madagascan vanilla cheesecake
*Whipped cheesecake, cinnamon biscuit,
blackcurrant sorbet*

Chai latte panna cotta (ve)
*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