

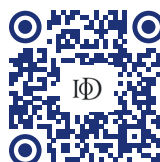
COLD BREAKFAST

Cinnamon swirl (v) (386kcal)	3.50	Croissant (v) (390kcal)	3.50
Artisan biscuit selection (v) (591kcal)	2.75	Organic yoghurt, poached Yorkshire rhubarb (v) (180kcal)	4.50

HOT BREAKFAST

Full English breakfast	17.00	Toasted house bloomer, salted butter	4.00
Free range egg, tomato, smoked streaky bacon, Lincolnshire sausage, mushroom, hash brown (771kcal)		Your choice of	
		Galloway jam (v) (695kcal)	
		Peanut butter (v) (337kcal)	
		Marmite (v) (259kcal)	
		Marmalade (v) (323kcal)	
Eggs on toasted sourdough		Brioche bap	7.00
Your choice of		Your choice of	
Smoked salmon (640kcal)	8.75	Grilled smoked bacon (453kcal)	
Wiltshire ham (620kcal)	7.50	Fried free range egg (553kcal)	
Avocado (v) (632kcal)	7.00	Lincolnshire sausage (598kcal)	
Organic porridge	6.00		
Your choice of			
London honey (v) (504kcal)			
Yorkshire rhubarb compote (v) (516kcal)			
Galloway jam (v) (497kcal)			
Chocolate and hazelnut spread (v) (730kcal)			

Each menu item's calorific value is listed per individual portion. Average adults require approximately 2,000 Kcal a day. We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please inform us of any allergen or dietary requirements. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian | (ve) Vegan



Join the Institute of Directors' thriving membership community for directors in the UK and beyond, where you can connect with other leaders, develop your skills and be heard.

SOUP OF THE DAY

Served with freshly baked bread (v) 7.00

SALADS

Searcys Caesar salad 11.00
Lettuce, anchovies, focaccia croutons, Parmesan (334kcal)

Beluga lentil, grilled haloumi salad (v) 10.50
Spring onion, chickpeas, cherry tomatoes, tahini (353kcal)

Roasted carrot, walnut and Wigmore salad (v) 11.00
White beans, escarole leaves, lemon thyme dressing (269kcal)

To add

Grilled chicken (203kcal) 6.00

Smoked salmon (190kcal) 8.00

MAIN DISHES

Searcys burger 18.00
Aged cheddar, house relish, beef tomato, brioche bun (839kcal)

Wildfarmed black truffle and ricotta tortelloni (v) 18.00
Parmesan, wild garlic leaves (729kcal)

Grilled chicken skewers, chermoula, couscous 16.50
Pomegranate, preserved lemon, tzatziki, grilled flatbread (824kcal)

Freedom ale battered fish fillet 18.00
Mushy peas, tartare sauce, lettuce, brioche bun (609kcal)

SANDWICHES

Served with salad and crisps

Searcys club 12.00
Dry cured bacon, beef tomato, grilled chicken, free range eggs, white loaf (928kcal)

Atlantic prawns 11.50
Lemon mayonnaise, gem lettuce, granary bread (514kcal)

Searcys smoked salmon bagel 11.50
Cream cheese, pickled cucumber, pea shoots (579kcal)

Clarence Court egg mayonnaise (v) 9.00
Tomato, wild rocket cress, white bloomer (645kcal)

TOASTIES

Served with salad

Cheese and ham 12.00
Wiltshire ham, cheddar, mustard, sourdough (583kcal)

Smoked haddock and cheddar melt 12.50
Red onion, tomato, rocket, ciabatta (635kcal)

Classic Reuben 13.00
Braised brisket, sauerkraut, Swiss cheese, Russian dressing, wildfarmed sourdough (378kcal)

Welsh rarebit and portobello mushroom (v) 11.50
Land cress and ciabatta (241kcal)

SIDES

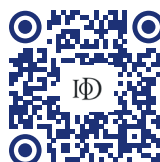
4.75

Seasonal leaf and herb salad (ve) (74kcal)

Red cabbage and fennel slaw, toasted seeds (v) (201kcal)

Potato chips (ve) (270kcal)

Each menu item's calorific value is listed per individual portion. Average adults require approximately 2,000 Kcal a day. We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please inform us of any allergen or dietary requirements. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian | (ve) Vegan



Join the Institute of Directors' thriving membership community for directors in the UK and beyond, where you can connect with other leaders, develop your skills and be heard.

COFFEE

	Single	Double
Notes Rio Brilhante coffee beans		
Espresso (0kcal)	2.75	3.60
Macchiato (17kcal)	2.50	3.60
Cappuccino (117kcal)		4.20
Mochaccino (102kcal)		4.00
Americano (0kcal)		3.90
Latte (117kcal)		4.30
Flat white (67kcal)		4.20
Frappuccino (290kcal)		4.75
	Small	Large
French press	5.40	10.80

Add syrup
caramel, hazelnut, vanilla

SOFT DRINKS

Franklin & Sons range	275ml
Ginger Beer (92kcal)	3.80
Orange and Pink Grapefruit (35kcal)	3.80
Raspberry Lemonade (68kcal)	3.80
Damson and Cherry (23kcal)	3.80
Tonics	250ml
Natural Indian tonic (68kcal)	3.50
Natural Light tonic (44kcal)	3.50
Rosemary and Black Olive tonic (22kcal)	3.50
Ginger Ale (66kcal)	3.50
Sicilian Lemon tonic (92kcal)	3.50
Soda Water (1kcal)	3.50

TEA

Selection of JING premium teas	Pot
English Breakfast (1kcal)	3.80
Earl Grey (1kcal)	3.80
Darjeeling Second Flush (1kcal)	3.80
Peppermint (1kcal)	3.80
Chamomile (1kcal)	3.80
Lemongrass and Ginger (1kcal)	3.80
Blackcurrent and Hibiscus (1kcal)	3.80
Jade Sword Green Tea (1kcal)	3.80
Jasmine Silver Needle (1kcal)	3.80

Mug

Hot chocolate (102kcal)	4.00
--------------------------------	------

	275ml	330ml
Coca Cola (139kcal)	3.60	
Diet Coke (1kcal)	3.60	
		Glass
Orange juice (170kcal)		3.50
Apple juice (165kcal)		3.50
	330ml	720ml
Harrogate Spring Water Still / Sparkling	2.50	4.20

All prices are inclusive of VAT at the current rates. A discretionary 12.5% service charge will be added to your bill. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. Please speak to member of the team for extended drinks list.



Join the Institute of Directors' thriving membership community for directors in the UK and beyond, where you can connect with other leaders, develop your skills and be heard.

SPARKLING WINE & CHAMPAGNE

	Glass 125ml	Bottle
Searcys English Sparkling, England, NV Selected	13.00	56.00
Searcys Selected Cuvée Brut, NV	14.00	75.00
IoD Champagne, Beaumet, Brut, NV		75.00
Wild Idol, Alcohol-free, Sparkling Wine Rosé		45.00

WHITE WINE

	Glass 175ml	Bottle
Flor de Lisboa Branco, Portugal, 2021	7.50	29.00
Gavi Ca'bianca, Piemonte, Italy, 2020	9.50	40.00
Pouilly-Fuissé "Les Vieux Murs", Maison Jean Loron, 2015	11.00	44.00
Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France, 2020		72.50

RED WINE

	Glass 175ml	Bottle
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	7.50	29.00
Les Allées de Cantemerle, 2nd wine Château Cantemerle, 5e Cru, Haut-Medoc, 2014	8.00	41.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2020	9.75	42.00

ROSÉ WINE

	Glass 175ml	Bottle
Côtes de Provence, Mas Fleurey, Cuvée, Provence, France, 2020	7.50	45.00

BEER & CIDER

	Bottle
Toast Craft Session IPA 4.5%	5.75
Guinness Original Extra Stout 4.2%	5.75
Freedom Lager 4.5%	5.75
Freedom Pale Ale 4.5%	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75

Low-alcohol beer

Peroni Libera 0%	5.00
------------------	------

Please note that whilst every effort is made to ensure the wine list is current, some vintages may vary. All prices are inclusive of VAT at the current rates. A discretionary 12.5% service charge will be added to your bill. Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. Please speak to member of the team for extended drinks list.

SPIRITS

	50ml
Gin	
Sapling Climate Positive Gin 40%	8.00
Searcy's London Gin 40%	10.00
Tanqueray 10 47.3%	12.00
Vodka	
Sapling Climate Positive Vodka 40%	8.00
Belvedere 40%	11.00
Whiskey	
Dewar's 12y 40%	9.00
Glenmorangie 40%	10.00
Rum	
Searcys Rum 40%	10.00
Santa Teresa 1796 40%	12.00