

SEARCYS

AT THE GHERKIN

SET MENU

2 COURSES £49

3 COURSES £57

STARTERS

Jerusalem artichoke broth (ve)
*Smoked cheddar crostini, artichoke
crisps, sorrel pesto, white truffle oil*

Coronation chicken terrine
*Spiced mango chutney, golden raisins,
date purée, toasted brioche*

Gloucester old spot pressed pork
*English Cox apple purée, charred pearl
onions, thyme pork scratchings*

Burrata (v)
*Heritage tomato emulsion, balsamic pearls,
black olive tuille, basil oil*

Octopus carpaccio
*Soused Kentish grapes, preserved lemon
and rapeseed oil, micro sorrel leaves*

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

MAINS

Spinach and Parmesan ravioli (ve)
*Wilted Lincolnshire spinach, coriander pesto,
charred grapefruit, nutty brown butter*

Roast chicken ballotine
*Girolle mushrooms spiced carrot purée,
shaved truffle, chicken and tarragon velouté*

Confit free range pork belly
*Celeriac fondant, pomme Anna potato,
pressed wild garlic leaf, Madeira jus*

Pan seared Norfolk coast sea bass
*Shellfish bisque, shaved fennel and blood
orange, lemon verbena leaves*

Roast Butternut squash (ve)
*Dukkha spiced, saffron and garlic cous
cous, chickpeas and apricot relish*

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

Lake District lamb rump
*Crushed new potato, smoked
aubergine purée, minted peas, lamb jus
£5 supplement*

Market fish of the day
Please ask your server

SIDES

£5.50 each

Triple cooked chips (ve) | Sautéed greens (v) | Buttered mash potato (v)
Honey-roasted carrots (v) | Heritage tomatoes (ve)
Baby mixed leaf salad (ve)

DESSERTS

Cambridge burnt cream (v)
*Vanilla infused Jersey cream, muscovado
sugar, all butter shortbread*

Raspberry ripple ice cream sandwich (v)
*Honeycomb, crushed pistachio,
candied rose petals*

Searcys gin and orange trifle (v)
*Seville oranges, tonka bean custard,
poached rhubarb*

Kentish strawberry Eton mess (v)
*English strawberries, sweet meringue,
Chantilly cream*

Burnt butter hazelnut tart (v)
*Poached pear, miso and salted caramel
ice cream*

Island chocolate (ve)
*Dark chocolate mousse, rum-soaked raisins,
banana and cinnamon ice cream*

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