

SEARCYS

AT THE GHERKIN

SET MENU

2 COURSES £49

3 COURSES £57

STARTERS

Beetroot tarte fine (ve)

*Pickled golden beetroots, horseradish cream,
hazelnut vinaigrette*

Atlantic prawn cocktail

*Bloody Mary sauce, shredded gem lettuce,
seaweed tartare*

Gloucester Old Spot pork and rabbit ballotine

*Ribbons of Lincolnshire parsley root, truffle honey,
mustard dressing*

Cambridgeshire leek and potato soup (v)

*Herb infused parmentier potatoes, caramelised
goat's cheese*

Searcys gin cured smoked salmon

*Dill pickled cucumber, preserved lemon gel,
rye bread*

Smoked chicken terrine

*Roast winter vegetables, turmeric
pearl onions, Devonshire red chilli jam*

MAINS

Celeriac and winter black truffle risotto (ve)

*Arborio risotto, candied walnuts, turnip sprouts,
parsnip crisps*

Searcys Cornish bouillabaisse

*Seared selection of Cornish seafood, saffron
potato, wild garlic rouille (£6.50 supplement)*

Gloucester Old Spot pork belly

*Braised pork cheek, Heritage carrot purée,
preserved apricot, Camden pale ale jus*

Blackened miso cod

*Sauteed Norfolk kale, charred corn, cured
cherry tomato, smoked chilli oil*

Free range Suffolk chicken

*Pomme Anna potato, butternut squash
ketchup, lemon thyme jus*

45-day aged Hereford rump

*Smoked red onion ash, pickled winter
radish, bone marrow broth, nasturtium
(£6 supplement)*

SIDES

£5.50 each

Triple cooked chips (ve) | Lincolnshire pickled beets (ve) | Sautéed greens (v)
Pomme Mousseline (v) | London honey roast carrots (v) | Charred baby gem salad

DESSERTS

Espresso crème caramel (ve)

*Biscotti biscuit, chocolate coffee beans,
vanilla cream*

Island dark chocolate tian (v)

*Roast chestnut shards and blood orange
sorbet*

Lemon meringue tart

*Italian meringue, mango tuille, whipped
pine nut ice cream*

Apple and damson crumble (ve)

*Caramelised Braeburn apples, sweet
damsons, vanillabean custard*

Sticky toffee pudding (v)

*Medjool date and Irish stout infused
sponge, butterscotch sauce*

Greek yoghurt panna cotta

*Roast black figs, port jelly, ginger and
honeycomb crunch*

British artisan cheese selection

*Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course*