Barber-Surgeons' Hall

BY SEARCYS

Spring and Summer Sample Menus

Plated dishes

Starters

Meat

Sutton Hoo chicken press, broad bean and lemon salad, crispy chicken skin

Smoked duck ham, pickled kohlrabi, apricot gel, sourdough

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, Wildfarmed sourdough

Potted confit duck, smoked duck ham, parsley aioli, pickled nectarines

Smoked chicken ballotine, spring piccalilli, crispy skin, spring salad

Fish

Cornish crab, pink grapefruit, compressed fennel, chive oil

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, English watercress

Scottish smoked salmon, soft quail egg, lemon crème fraîche, salmon skin crackling

Seared king prawn cocktail, summer slaw, brown crab dressing

Hot smoked chalk stream trout, Yorkshire rhubarb, English heritage radish, dill oil

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.





Plated dishes

Starters continued…

Vegetarian

Nutbourne heritage tomatoes, goat's curd, black olive tapenade (v)

Courgette cannelloni, basil and feta mousse, smoked almonds, shallot vinaigrette (v) (veo)

Nutbourne heritage tomato, whipped feta, salsa verde, tomato and basil dressing (v) (veo)

Tender stem broccoli , pea panna cotta, ricotta, gremolata (v) (veo)

Gazpacho soup, semi-dried tomato, compressed cucumber, wild garlic oil (v) (veo)

Black Bomber savoury cheesecake, chive emulsion, heritage radish, five-seeded tuile (v)

Heritage carrot press, fennel and carrot moss, broad bean hummus, carrot top oil (v) (veo)

English heritage beetroot, tarragon pesto, almond milk custard, sorrel (v) (veo)

(v) vegetarian (ve) vegan (veo) vegan option (gf) gluten-free

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Plated dishes

Fish course

Steamed Dorset cod with cod brandade, pickled seasonal vegetables

Seared hand-dived scallop, English peas, black pudding

Grilled spiced Scottish salmon, mango chilli salsa

Escabeche of Cornish seabass, fennel, cress

Yellowfin tuna tartare, wasabi, game chips

Scottish lobster ravioli, Champagne and dill sauce

48 hour masala pollock, sweet and sour carrot



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Plated dishes

Mains

Meat

Salt Marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk chicken breast, peas and bacon, champ potato, chicken velouté

Chinese five-spiced duck, apricot and summer squash purée, duck leg hash, bok choy

Seared grass-fed beef loin, beetroot gratin, asparagus, beef shin bonbon, beef jus

Sutton Hoo chicken breast, leg Kiev, smoked garlic fondant, spring cabbage

Salt Marsh lamb cutlet, crisp lamb breast, minted pea purée, wild garlic potato terrine

Dingley Dell pork belly, colcannon potato, spiced crab apple, summer squash purée

Fish

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood-fire roasted peppers, BBQ sprouting broccoli, salsa verde

Seared Dorset cod supreme, crispy cod cheek, dill pomme purée, braised leeks, split chive cream

Roast seabass, buttered fondant, spinach purée, vine tomatoes, Cornish crab beignets

Seared line-caught sea trout, chive and lemon Jersey Royals, courgette and shrimp sauce

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Plated dishes

Mains continued…

Vegetarian

Lentil dhal, cauliflower, spinach, onion bhaji, coconut yoghurt (v) (veo)

Primavera spelt risotto, broad beans, peas, lemon ricotta, herb oil (v) (veo)

Spring gnocchi, peas, mint, spice aubergine(v) (veo)

Lemon and courgette risotto, wild garlic pesto (v) (veo)

Summer vegetable tart, rocket pesto, confit purple potato terrine (v)

Foraged wild mushroom and black truffle pithivier, butter-glazed baby roots, pistou dressing (v)

Stuffed courgette flower, Ash goat's cheese spring roll, spiced tomato purée, aged balsamic (v)

Spinach spanakopita, wild garlic butter beans, summer pea and artichoke salad (v) (veo)



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Plated dishes

Dessert

Strawberry and matcha cheesecake, almonds, wild strawberry sorbet

Peanut and miso caramel tart, dark chocolate sorbet

Textures of rhubarb, set tonka bean custard

Blood orange délice, burnt orange macaroon

Chocolate fondant, cherry and white chocolate centre, cherry ice-cream

English peach Eton mess, lemon verbena

Pan Perdu, banana ganache, hazelnut, milk chocolate

Pimm's roulade, black pepper and strawberry curd, vanilla ice-cream

Searcys Champagne and summer berry jelly, almond madeleines, Dorset clotted cream

Lemon tart, raspberries, crème fraîche

Basque cheesecake, sour cherry compote, hazelnut tuile

Chocolate and espresso délice, honey-poached apricots, crème fraîche

Lemon baked cheesecake, raspberry macaroon, toasted meringue

Pineapple tarte Tatin, coconut sorbet, pineapple and chilli salsa

Vanilla panna cotta, mango gel, guava sorbet, passion fruit crumb

Set rice pudding bavarois, summer raspberries

Classic milk chocolate tart, crème fresh

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Plated dishes

Dessert continued…

Savoury

Devils on horseback, roasted red pepper sauce

Crispy trout kedgeree

Wild mushrooms on toast, tarragon, pink peppercorn sauce

Ash goat's cheese and apple beignets, shallot jam

Whipped cod roe, capers and nut-brown butter

Roscoff onion tart, sautéed chicken livers

Bury black pudding and caramelised apple bonbon



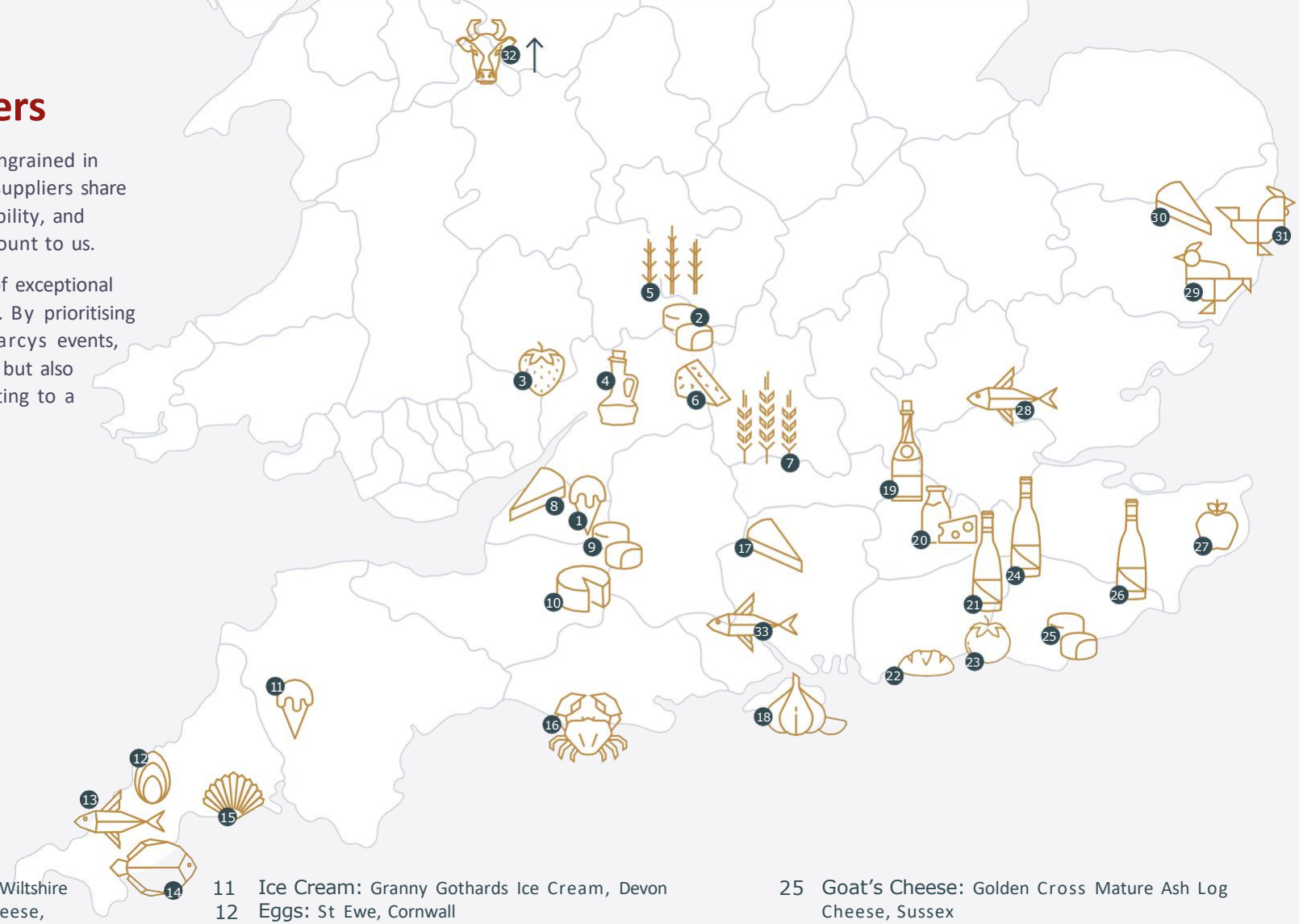
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Local British partners

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.

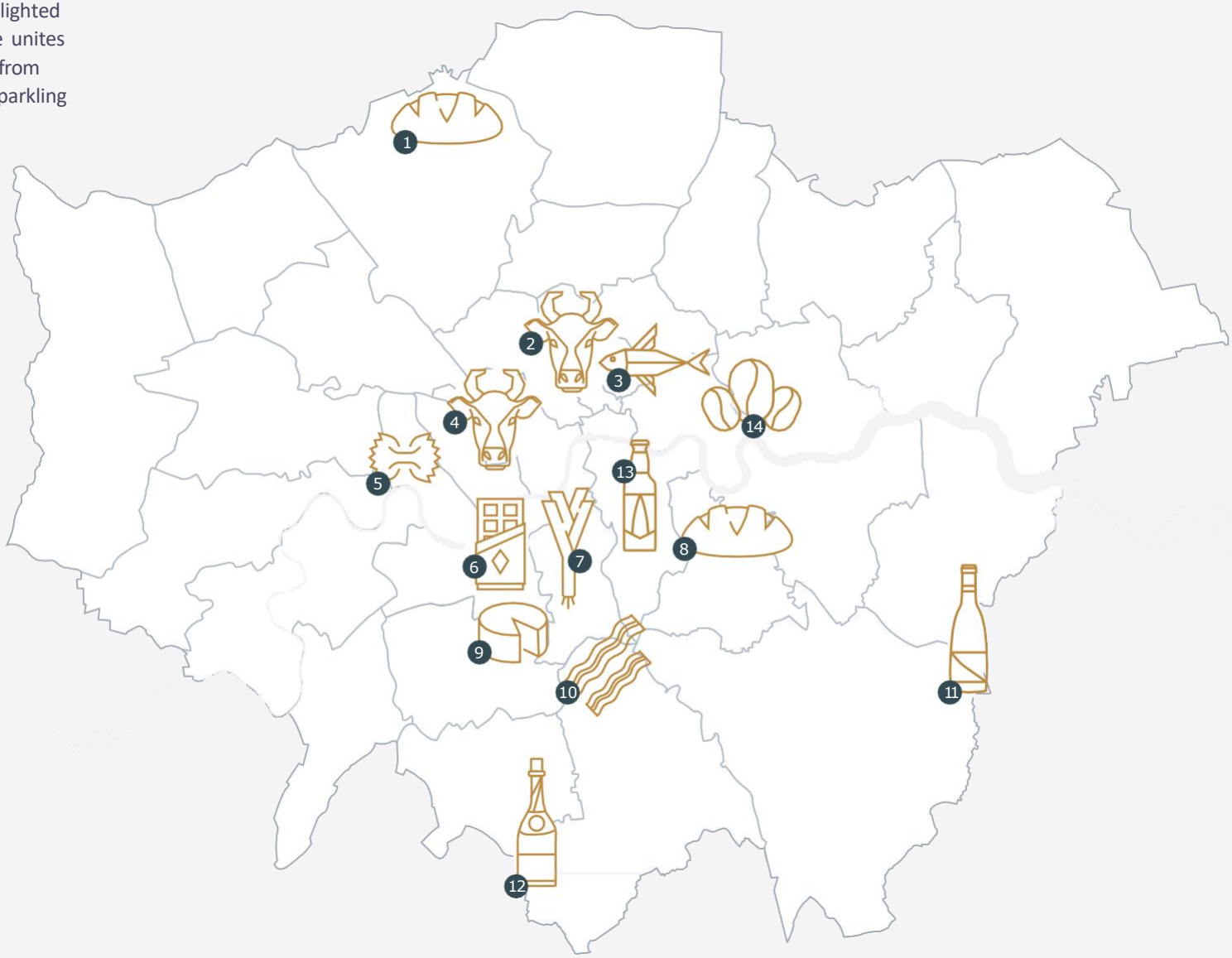


1 Ice Cream: Marshfield Ice Cream, Wiltshire
2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire
3 Strawberries: Windmill Hill, Herefordshire
4 Rapeseed Oil: Cotswolds
5 Samphire: Mudwalls Farm, Warwickshire
6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire
7 Flour: Wildfarmed
8 Soft Cheese: Bath Soft Cheese, Somerset
9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset
10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset
11 Ice Cream: Granny Gothards Ice Cream, Devon
12 Eggs: St Ewe, Cornwall
13 Fish: Flying Fish, Cornwall
14 Brill: Newlyn, Cornwall
15 Scallops: Cornwall
16 Shellfish: Portland Shellfish, Dorset
17 Soft Cheese: Tunworth Soft Cheese, Hampshire
18 Garlic: Isle of Wight, Hampshire
19 Searcys English Sparkling Wine: Guildford, Surrey
20 Dairy: West Horsley Dairy, Surrey
21 Wine: Albourne Estate, Sussex
22 Bakery: Piglets Pantry, Sussex
23 Heritage Tomatoes: Nutbourne Nurseries, Sussex
24 Wine: Chapel Down and Balfour Vineyards, Kent
25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex
26 Wine: Gusbourne Vineyard, Kent
27 Apples: Kent
28 Fish: Marr Fish, Essex
29 Guineafowl: Suffolk
30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
31 Chicken: Crown Farm, Suffolk
32 Meat: Lake District Farmers
33 Trout: ChalkStream Foods, Romsey

Local London partners

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

1 Bakery: Bread Factory
2 Meat: Fenn's of Piccadilly
3 Fish: Direct Seafood
4 Meat: IMS Smithfield
5 Pasta: La Tua Pasta
6 Chocolate: Islands Chocolate
7 Fruit and vegetables: First Choice Produce and County Supplies Limited
8 Bread: Paul Rhodes Bakery
9 Cheese: Harvey and Brockless
10 Cured meats: London Smoke and Cure
11 Wine: Chapel Down and Balfour Vineyards, Kent
12 Searcys English Sparkling Wine: Guildford, Surrey
13 Beer: Small Beer Brew Co
14 Coffee: Notes Coffee Roasters



SUSTAINABILITY PLEDGES 2026

inclusion by design

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.

We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent

We are an ILM-accredited training provider focussing on leadership skills and EDI development.

We are a 2025 'Only a Pavement Away' Top employer.

We celebrate our people's contributions and loyalty with annual Long Service and People Awards.

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

Searcys apprenticeship plan offers 40+ development programmes for our colleagues.

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

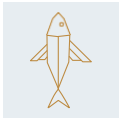
10 graduates from Hotel School are currently working in our business.

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Committed to only using Wild Farmed flour in all our onsite cookery.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We only use British RSPCA-assured fresh milk.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.

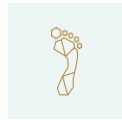


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO2 footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

Make it Special.
Make it Searcys.

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