



Saddlers' Hall

BY SEARCYS

2026 DRINKS LIST

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

Wine List

We present a range of wines from across the world that have been carefully selected for their quality, individuality and suitability to accompany fine cooking. If you do not find the style of wine that you want for your event, we will be pleased to source it for you.

Champagne

Martel Prestige, Brut, NV £73.00

This Brut Champagne includes hints of banana and vanilla as well as the more typical aromas of citrus and white blossom. Using all three grape varieties with the majority Pinot Noir, it matches well with lamb shank or camembert cheese.

Drappier, Carte d'Or, Brut, Champagne £85.00

A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice.

Sparkling

Bottega Poeti Prosecco Brut, Veneto, Italy £35.00

On the nose, it has an apple, white peach, citrus fruits and delicate floral, acacia and wisteria notes. The palette is fresh, delicate, balanced with a harmonious blend of acidity and softness.

Chevalier Alexis Lichine Vin Mousseux NV £38.00

A crisp and refreshing sparkling wine with a delicate and fruity nose and zesty fruity notes on the palette.

Gratien et Meyer, Guvee Flamme, Cremant de Loire Blanc £42.00

Lustrous, pale-yellow colour; dense foam; fine bubbles. A fresh, sweet-pastry bouquet with notes of hazelnut and candied fruits (apricot and peach).

Searcys Classic Cuvée Brut, Surrey, England £62.00

English Sparkling Wine is a blend of the three traditional Champagne grape varieties: Chardonnay, Pinot Noir and Pinot Meunier. The grapes are grown on the sunny south-facing chalk slopes of the Hog's Back at Puttenham. This wine is crisp and vibrant, the perfect way to toast to a special occasion!





White wine

Marsanne, Joie de Vigne, Pays d'Oc, Languedoc, France 2021 A zesty aromatic white combining aromas and flavours of citrus fruit, pineapple and white flowers with a ripe, subtly textured palate and dry finish.	£31.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa A delicate gold colour, this Chenin Blanc has plenty to offer on the nose: quince, citrus and stone fruit, to name but a few notes. Juicy on the palate, with exotic fruit like lychee and pineapple that leads to a refreshing and zesty finish.	£36.00
Organic Gérard Bertrand Heritage Chardonnay, France The palate is smooth and unctuous, with notes of vanilla, exotic fruits and citrus. The finish is marked by a beautiful liveliness and good length.	£42.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy France This is a clear and bright wine with aromas of white flowers, citrus, and yellow fruits. It has a nice weight in the mouth also and is very food-friendly. It will match well with chicken dishes or warm goats cheese salad.	£45.00
Domaine de la Foliette, Cuvee L'Origine, Muscadet sur Lie, Loire Flavours of crisp green apples and white stone fruits give way to a subtle, nutty note.	£46.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, France This typical Picpoul is full of citrus and lemon grass aromas with a touch of almond blossom. The grapes are fermented in stainless steel, achieving a fresh, youthful and fruity style with zesty acidity at the finish.	£46.00
Windvane Carneros Chardonnay California On the nose, peach and tropical pineapple are supported by toast and brioche. The fruit gains intensity in the mouth, bringing some ripe apple to the full mouthfeel. This Chardonnay is complex and rich, balanced with bright acidity, which leads into the long, crisp finish.	£43.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand Classic Marlborough style with zesty citrus and goose berry flavours but with a twist of fresh mint and minerality on the finish.	£43.00

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White wine

Vinabade Albariño, Rías Baixas, Galicia, Spain £48.00

Vinabade Albariño is an aromatic wine with notes of peach and citrus and a crisp, fresh, saline finish.

Sandstone Ridge, Albourne, Estate, Sussex, England £57.00

Chardonnay-led blend offering a perfectly balanced, fuller wine than is typical in England. Hand-selected grapes and contact with new French oak enhanced the overall mouthfeel and complexity, which supports the rich array of aromas from honeysuckle and peach to fresh coconut, vanilla and white pepper.

Chablis, Domaine Jean-Marc. Brocard, Burgundy, France £59.00

Fresh nose with light fruity aromas and elegant minerality on the palate; compared to Brocard's regular Chablis, this organic version has an extra degree of vividness and savoury complexity.

Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France £64.00

A classic French white with strong character and typical gooseberry on the nose. This wine has a bright and vibrant disposition, with grassy subtleties. A refreshing acidity that allows for easy drinking and pairing.

Rosé Wine

Rosato Colline delle Rose, Organic, Sicily, Italy £34.00

Fresh and fruity crisp wine with aromas of red and black fruits that evolve into a pleasant flavour and softness on the palate.

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Red wine

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022 A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.	£31.00
Good Natured Organic Shiraz, Spier, Western Cape This Shiraz exhibits a warm depth of intense mulberry, plum and sweet spice. The red bramble fruit continues the palate, ending with a soft, smooth finish.	£36.00
Veramonte Organic Merlot, Casablanca Valley, Chile Intense aromas of blackberries and raspberries are combined with subtle aromas of currant and hints of spices.	£35.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France Generous and complex nose of red fruits (cherry and wild strawberry), spices mentholated hints. The attack is supple and aromatic, with subtle and silky tannins.	£41.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France This complex red wine has flavours and aromas of raspberry, blackberry, with hints of liquorice and white pepper. Medium-bodied, with silky smooth tannins and a long fresh finish.	£38.00
Conde De Valdermar Crianza, Rioja, Spain Complex aromas of ripe blackberries balanced with warm vanilla notes and a touch of subtle spice. Excellent, rounded structure on the palate, with aromatic complexity lasting through to the finish.	£43.00
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina This Malbec is a delicious expression of the Uco Valley, with vibrant plum and raspberry flavours complemented with fresh and spicy notes to the finish.	£46.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France The palate is bursting with crunchy summer pudding fruit with some darker hedgerow blackberry notes. There is all the fresh acidity you could wish for on the finish, which is satisfying and surprisingly long.	£46.00
Chateau Montaguillon, Montagne-Saint-Émilion, Bordeaux, France An expressive nose of plums, fresh blackcurrants and tobacco leading to a full palate typical of this region.	£57.00

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Port

Ferreira Ruby Port NV

£57.00

The simplest of the Ferreira range of Ports, but still a bright fresh red fruit-flavoured wine with a smooth texture.

Grahams LBV

£67.00

Blended from wines of a single year, LBV ages from four to six years in cask and is ready to drink when bottled. It has a concentrated fruity flavour of cherry, blackcurrant through to liquorice spice. It's firm full-bodied style makes it an ideal match for chocolate desserts and blue cheeses.

Ferreira 10-year-old Tawny Port

£78.00

The nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel.

Spirits, Cognac and Liqueurs

Bells 8yr Blended Scotch Whisky 70cl

£60.00

Tanqueray Dry London Gin 70cl Stolichnaya

£70.00

Vodka 70cl

£50.00

Bulleit Bourbon 70cl

£100.00

Havana Club 3yr Rum 70cl

£70.00

Courvoisier Cognac 70cl

£92.00

Aperol 70cl

£55.00

Campari 70cl

£60.00

Pimm's and aperitifs 70cl

£60.00

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Beers

Meantime lager 330ml	£6.60
Pale ale 330ml	£6.60
Brewdog Punk (alcohol free IPA) 330ml	£6.60
Peroni Nastro Azzurro 0.0% 330ml	£6.60

Soft Drinks

Sparkling elderflower 1 litre	£6.80
Raspberry and lemon cordial 1 litre	£6.80
Cucumber and mint presse 1 litre	£6.80
Apple and lime refresher 1 litre	£6.80
Freshly squeezed juice 1 litre	£13.50
Fruit juices 1 litre	£5.50
Water (still/sparkling) 75cl	£4.50
Coca-cola, Diet Coke, Schweppes Lemonade 200ml	£3.50

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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.

- 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

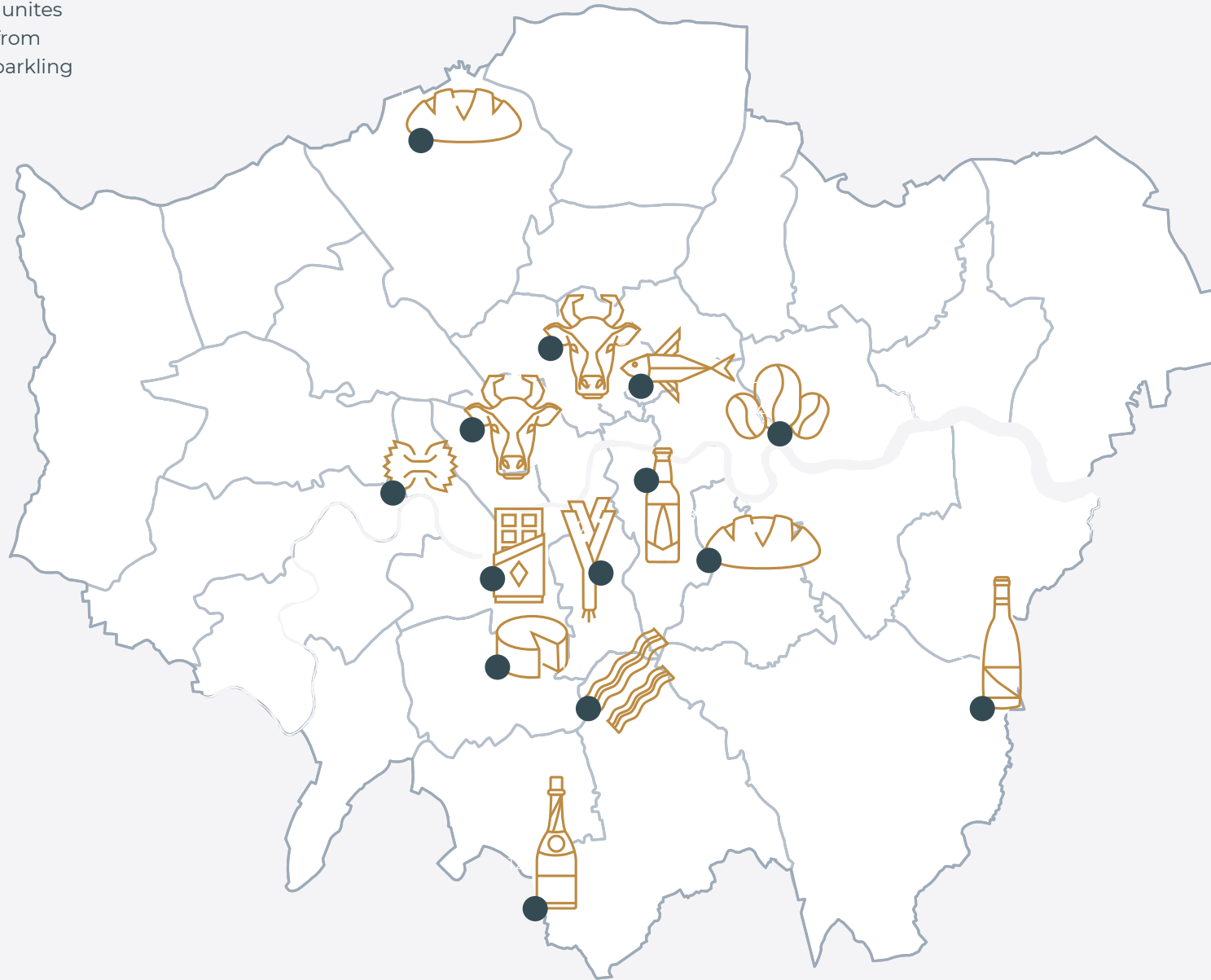
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
12 **Eggs:** St Ewe, Cornwall
13 **Fish:** Flying Fish, Cornwall
14 **Brill:** Newlyn, Cornwall
15 **Scallops:** Cornwall
16 **Shellfish:** Portland Shellfish, Dorset
17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
18 **Garlic:** Isle of Wight, Hampshire
29 **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 Far,, Suffolk
- 32 **Meat:** Lake District Farmers
- 33 **Trout:** ChalkStream Foods, Romsey

Local London partners

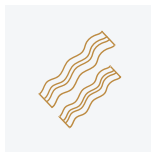
In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters

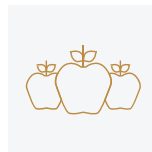




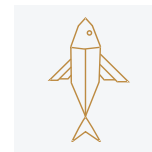
We only source British beef, pork and chicken.



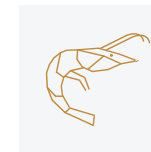
All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



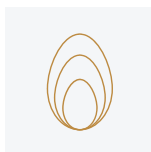
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed



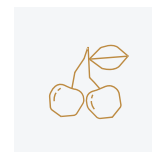
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



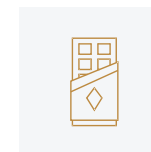
All fresh eggs used in our kitchens are British free-range and RSPCA-certified



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



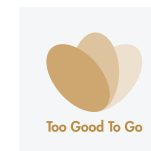
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Ollo and City Harvest.



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



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



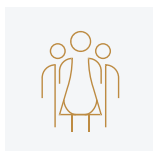
Camden Town and Toast (brewed with Surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



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



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



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

Tour de Searcys
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

*Make it Special.
Make it Searcys.*

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