



CARLTON BRASSERIE

BY SEARCYS

20% OFF OUR WINES OF THE MONTH

WHITE

Domaine Des Noelles, Muscadet, 2016,
Muscadet- Sevre et Maine, France £40.00

Hubert Brochard, Pullilly Fume, 2016,
Pouilly-Fume, France £65.00

RED

Chateau de la Pierre, Brouilly, 2017,
Brouilly, France £40.00

Chateau Beaumont, Haut-Medoc, 2014,
Haut-Medoc, France £65.00

House sourdough, whipped butter (41 kcal)
£2.50 per person

STARTERS

Venison tartare £16.00 (201 kcal)
Blackberries, wood sorrel

🍷 Searcys smoked salmon £14.00 (387 kcal)
Horseradish, cucumber, dill

🍷 Roscoff onion tarte tatin (v) £11.50 (361 kcal)
Goat curd, candied walnuts

🍷 Lobster bisque £14.50 (300 kcal)
Ruille, crouton

Orange and fennel salad (ve) £8.75 (184 kcal)
Chicory, pine nuts, coffee vinaigrette

SIDES £5.70 each

Chips (v) (400 kcal)

Sautéed seasonal greens (ve) (171 kcal)

Chargrilled seasonal mushrooms (ve) (108 kcal)

🍷 Foraged leaf and herb salad (ve) (148 kcal)
House dressing

Roasted new potatoes (v) (356 kcal)

MAINS

🍷 Searcys chicken pie £19.50 (867 kcal)
Woodland mushrooms, tarragon

🍷 Roast monkfish £28.00 (556 kcal)
Mussel cassoulet, saffron

Truffled macaroni pasta (v) £17.00 (504 kcal)
Aged parmesan

Hereford ribeye steak £29.50 (838 kcal)
Aromatised butter

Carlton Hamburger £17.50 (839 kcal) (meatless option available)
Chargrilled bun, house relish, beef tomato, lettuce,
Montgomery cheese

Fish of the day £24.00
Chef's choice of garnish

Tandoori cauliflower steak (ve) £18.00 (301 kcal)
Coconut Dal Bukhara, tomato chutney, cashew

48h heritage pork belly £22.00 (592 kcal)
Miso cabbage, mustard, apple cider puree

PUDDINGS

🍷 Searcys sticky toffee pudding (v) £8.00 (1081 kcal)
Whisky sauce, clotted cream ice cream

🍷 Dark chocolate délice (v) £8.40 (550 kcal)
Orange, espresso ice cream

Rum poached pear (ve) £7.80 (550 kcal)
Coconut rice pudding, lime

SET MENU

2 courses £23.00pp | 3 courses £30.00pp

2 courses £35.00pp | 3 courses £40.00pp
With a glass of fizz

STARTERS

🍷 Searcys smoked salmon
Horseradish, cucumber, dill

Orange and fennel salad (ve)
Chicory, pine nuts, coffee vinaigrette

MAINS

Truffled macaroni pasta (v)
Aged parmesan

48h braised heritage pork belly
Miso cabbage, wholegrain mustard and pickled
apple, cider jus

Tandoori cauliflower steak (ve)
Coconut Dal Bukhara, tomato chutney, cashew

PUDDINGS

🍷 Dark chocolate délice (v)
Orange, espresso ice cream

Rum poached pear (ve)
Coconut rice pudding, lime

(v) vegetarian | (ve) vegan | 🍷 A Searcys signature dish inspired by our heritage

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 let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.