

20% OFF OUR WINES OF THE MONTH

White

**Torrantes, Terrazas de los Andes, Cafayate Valley, 40
Argentina, 2019**

Distinctive grapefruit and lemon zest notes, with delicate floral and mineral aromas. It is fruity and smooth and refreshing.

Red

Château de Fleurie, Beujoulais, France, 2017 45

Vibrant red in colour, with aromas of dark flowers and earth, followed by a plump, silky palate of crushed red berry fruit offset by a touch of earthy spice.

APPETISERS

House sourdough, whipped butter (v) (41 kcal) 3.5

Gordal olives (ve) (157 kcal) 4.75

STARTERS

Soup of the day (v) 7

Chickpea and baby spinach salad (ve) (430 kcal) 12.5
Sundried tomato, verbena harissa, pomegranate

Ⓢ **Potted shrimp (495 kcal) 14**
Micro salad, toasted brioche

Ⓢ **Chicken Caesar salad (334 kcal) 11**
Anchovies, Parmesan, focaccia croutons

Spiced sopressata scotch egg (426 kcal) 16
Curried onion purée, medjool date ketchup, coriander

SIDES | 5.5

Chips (ve) (270 kcal)

New potatoes (v) (158 kcal)

Sautéed greens (ve) (171 kcal)

Seasonal leaf and herb salad (ve) (74 kcal)
Mustard and balsamic dressing



CARLTON LOUNGE

BY SEARCYS

MAINS

Roast winter squash (v) (ve) available (820 kcal) 16.5
Herb braised lentils, minted goats curd, pea shoots

Pan fried sea trout (584 kcal) 28
Crushed new potatoes, shaved fennel, parsley sauce

Ⓢ **Freedom ale fish and chips (516 kcal) 19.5**
Crushed peas, tartare sauce

Spatchcock free range chicken (490 kcal) 24
Chips, seasonal salad

Ⓢ **Hereford steak and oyster pie (927 kcal) 29.5**
Tempura oyster

Ⓢ **Hereford beef burger (706 kcal) 19.5**
Aged Cheddar, house relish, chips

PUDDINGS

Ⓢ **Sticky toffee pudding (v) (346 kcal) 8.5**
Toffee sauce, vanilla ice cream

Ⓢ **Lemon tart (v) (953 kcal) 8**
Crème fraîche, blackberries

Seasonal fruit salad (v) (111 kcal) 7.5
Greek yoghurt sorbet

Rice pudding (v) (502 kcal) 7
Clotted cream berry jam, candied pistachios

SET MENU

2 courses 27.5pp | 3 courses 33.5pp

2 courses 40.5pp | 3 courses 46.5pp
with a glass of Searcys Champagne

STARTERS

Chickpea and baby spinach salad (ve)
Sundried tomato, verbena harissa, pomegranate

Ⓢ **Potted shrimp**
Micro salad, toasted brioche

Ⓢ **Chicken Caesar salad**
Anchovies, Parmesan, focaccia croutons

MAINS

Roast winter squash (v)
Herb braised lentils, minted goats curd, pea shoots

Ⓢ **Freedom ale fish and chips**
Crushed peas, tartare sauce

Ⓢ **Hereford beef burger**
Aged Cheddar, house relish, chips

PUDDINGS

Ⓢ **Sticky toffee pudding (v)**
Toffee sauce, vanilla ice cream

Ⓢ **Lemon tart (v)**
Crème fraîche, blackberries

(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.



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