

116

PALL MALL

BRASSERIE

BY SEARCYS

APPETISERS

- Wild farmed seeded sourdough, whipped butter** (599kcal) 3.50
Gordal olives (ve) (83kcal) 4.75

STARTERS

- Soup of the day (v)** 7.00
Spring salad (ve) 11.50
 Blood orange, chicory, candied beetroot,
 land cress, fennel seed dressing (120kcal)
Searcys smoked salmon ⓘ 15.00
 Pickled cucumbers, horseradish and rye bread (285kcal)
Rabbit and tarragon rillettes 16.00
 Cornichons, pickled radish and toasted sourdough (584kcal)
Searcys chicken Caesar salad ⓘ 11.00
 Anchovies, parmesan, focaccia croutons (334kcal)

MAINS

- Grilled cauliflower (ve)** 16.50
 Rose harissa, cauliflower cous cous, smoked
 almonds, pomegranate molasses (300kcal)
Seared mackerel, potato and apple salad 22.00
 Wasabi cream, toasted hazelnuts, parsley (497kcal)
Searcys Freedom ale fish and chips ⓘ 19.50
 Crushed peas, tartare sauce (563kcal)
Suffolk White Leghorn chicken 24.00
 Wild garlic mash, purple sprouting broccoli,
 pickled anchovies and parmesan (466kcal)
Yorkshire White pork loin chop 28.00
 Garlic, lemon and rosemary, puy lentils,
 mustard fruits, salsa verde (with anchovies) (1180kcal)
Searcys Hereford beef burger ⓘ 19.50
 Aged cheddar, house relish, chips (656kcal)

PUDDINGS

- Sticky toffee pudding (v)** 8.50
 Toffee sauce, vanilla ice cream (838kcal)
Lemon tart (v) 8.00
 Crème fraîche, blackberries (941kcal)
Yorkshire rhubarb and almond clafoutis 8.50
 Rhubarb sorbet (679kcal)
Espresso Cambridge burnt cream 8.00
 Candied pistachios (606kcal)

SIDES

- Chips (ve)** (201kcal) 5.50
Wild garlic mash (190kcal)
Purple sprouting broccoli, parmesan (184kcal)
Escarole and herb salad (ve) (142kcal)

20% OFF OUR WINES OF THE MONTH

WHITE

- Macon Villages Chardonnay** 32.50
 'La Crochette', Jean Loron, 2017

RED

- Château de Fleurie, Beujoulais,** 40.00
 France, 2017

SET MENU

2 courses 27.50pp | 3 courses 33.50pp

2 courses 40.50pp | 3 courses 46.50pp
 with a glass of Searcys Champagne

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 (285kcal)
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 Rose harissa, cauliflower cous cous, smoked
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PUDDINGS

- Sticky toffee pudding (v)**
 Toffee sauce, vanilla ice cream (838kcal)
Lemon tart (v)
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ⓘ A Searcys signature dish inspired by our heritage. Located in some of the most magnificent venues across the UK, our history remains a constant source of inspiration today. Our chefs have crafted Searcys Signature dishes, using the best of seasonal ingredients, that marry our illustrious heritage and traditions. | 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 inform us of any allergen or dietary requirements. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian | (ve) Vegan

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BRASSERIE

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SPARKLING WINE & CHAMPAGNE

BRUT	125ml	Bottle	ROSÉ	125ml	Bottle
IoD Champagne, Beaumet, Brut, NV		50.00	Searcys Selected Cuvée, Rosé, Brut, NV	14.50	80.00
Searcys English Sparkling, England, NV	13.00	56.00	Veuve Clicquot, Rosé, Brut, NV		150.00
Searcys Selected Cuvée Brut, NV	14.00	75.00	Laurent Perrier Rosé		150.00
Searcys Selected Cuvée, Blanc de Blancs, NV		92.00			
Veuve Cliquot, Yellow Label, Brut, NV	16.50	108.00			

WINE

WHITE	175ml	Bottle
Flor de Lisboa Branco, Portugal, 2021	7.50	29.00
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal, 2021		34.50
Gavi Ca'bianca, Piemonte, Italy, 2020	10.00	40.00
Pouilly-Fuissé "Les Vieux Murs", Maison Jean Loron, France, 2015	11.00	44.00
Pinot Blanc Les Iris, Mure (Organic), Alsace, France, 2018		55.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria, 2018		58.00
Sancerre, Les Collinettes, Joseph Mellot, France, 2017		67.00

RED	175ml	Bottle
Tremite Nero d'Avola, Sicilia, DOC, Italy, 2020	7.50	29.00
Les Allées de Cantemerle, Château Cantemerle, 5e Cru, Haut-Medoc, France, 2014	8.00	41.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2020	12.00	42.00
Beaujolais, Vignes 1951, Beaujolais, France, 2021		46.00
Appassimento, 100% De'Conti, IGT Puglia, Italy, 2017	6.50	25.00
Macon Rouge, Jaffelin, France, 2016	11.00	45.00
Xavier Monnot Maranges 1er Cru Clos de la Fussiere, X Monnot, Burgundy, 2020	12.50	82.00

ROSÉ	175ml	Bottle
Côtes de Provence, Mas Fleurey, Cuvée, Provence, France, 2020	9.50	45.00

DESSERT WINE	75ml	Bottle
La Fleur d'or Sauternes	10.00	50.00

PORT	75ml	Bottle
Dow's Late Bottled Vintage Port, Portugal	6.00	50.00

BEERS

	330ml
Toast IPA	5.75
Freedom Pale Ale	5.75
Freedom Lager	5.75
Noam	7.50
Peroni Libera 0%	5.00
Big Drop Ale 0%	5.00
Aspall	5.75

SPIRITS

VODKA	50ml
Sapling Climate Positive Vodka 40%	8.00
Belvedere 40%	11.00
GIN	
Sapling Climate Positive Gin 40%	8.00
Searcy's London Gin 40%	10.00
Tanqueray 10 47.3%	12.00

RUM	
Searcy's Rum 40%	10.00
Santa Teresa 1796 40%	12.00

BOURBON	
Jack Daniel's 40%	9.00

COGNAC	
Corvoisier VS 40%	10.50
Hennessy VS 40%	13.00

NON-ALCOHOLIC	
Seedlip Spice	8.50

SOFT DRINKS	330ml
Coke (139kcal), Diet coke (1kcal)	3.60
Franklin & Sons	200ml
Damson and Cherry (23kcal), Ginger Beer (92kcal)	3.80
Orange and Grapefruit (35kcal), Raspberry Lemonade (68kcal)	

	275ml
Franklin & Sons tonics and mixers	3.50
Natural Indian tonic (68kcal), Natural Light tonic (44kcal), Rosemary and Black Olive tonic (22kcal), Ginger Ale (66kcal), Sicilian Lemon tonic (92kcal), Soda Water (1kcal)	

	330ml	750ml
Water	3.00	4.50
Harrogate Spring Water Still, Sparkling		

Please note that whilst every effort is made to ensure the wine list is current, some vintages may vary. All prices are inclusive of VAT at the current rates. Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.