

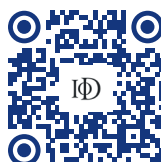
COLD BREAKFAST

Cinnamon & muscovado swirl (v) (412kcal)	3.50	Croissant (v) (390kcal)	3.50
Pain au chocolate (v) (412kcal)	3.50	with butter and jam	0.75
Artisan biscuit selection (v) (591kcal)	2.75		
Organic yoghurt, orchard fruit, cinnamon and raisin compote (v) (180kcal)	4.50		

HOT BREAKFAST

Full English breakfast	17.00	Toasted house bloomer, salted butter	4.00
Burford Brown free range egg, tomato, Lake District Farmers dry cured smoked streaky bacon, Lake District Farmers pork sausage, mushroom (771kcal)		Your choice of	
		Strawberry jam (v) (695kcal)	
		Peanut butter (v) (337kcal)	
		Marmite (v) (259kcal)	
		Marmalade (v) (323kcal)	
Burford Brown Free range eggs on toasted sourdough		Brioche bap	7.00
Your choice of		Your choice of	
Smoked salmon (640kcal)	8.75	Lake District Farmers dry cured smoked streaky bacon (453kcal)	
Wiltshire ham (620kcal)	7.50	Fried Burford Brown free range egg (553kcal)	
Crushed broad beans, edamame beans and peas with plant based feta (ve) (632kcal)	7.00	Lake District Farmers pork sausage (598kcal)	
Organic porridge	6.00		
Your choice of			
Orchard fruit, cinnamon and raisin compote (v) (516kcal)			
Islands chocolate and hazelnut spread (v) (730kcal)			
Cherry and blueberry granola (v) (234kcal)			
London Honey (v) (504kcal)			

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 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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SOUP OF THE DAY

Served with freshly baked bread (v) 7.00

SALADS

Searcys Caesar salad 11.00
Lettuce, anchovies, focaccia croutons, Parmesan (334kcal)

Cauliflower, lemon and parsley salad (v) 10.50
Flageolet beans, chicory, chives, feta (292kcal)

Treviso, date and apple salad (v) 11.50
Caramelised walnuts, Long Clawson Stilton (414kcal)

To add

Grilled chicken (203kcal) 6.00

Smoked salmon (190kcal) 8.00

Our vegetarian salads can also be made vegan. Please ask for more information.

SANDWICHES

Served with salad and crisps

Onion bhaji wrap (ve) 10.00
Kachumber salad, mango chutney (529kcal)

Searcys club 12.00
Lake District Farmers dry cured streaky bacon, beef tomato, grilled chicken, Burford Brown free range eggs, white loaf (928kcal)

Atlantic prawns 11.50
Lemon mayonnaise, gem lettuce, granary bread (514kcal)

Searcys smoked salmon seeded roll 11.50
Horseradish cream, cucumber, pickled red onion, pea shoots (480kcal)

TOASTIES

Served with salad

Cheese and ham 12.00
Wiltshire ham, cheddar, mustard, sourdough (583kcal)

Korean kimchi melt (v) 12.50
Green onions, gochujang mayonnaise, Gruyere cheese (505kcal)

Cubano sandwich 13.00
Cuban style roast pork, ham, Emmental cheese, Frenchie's mustard, dill pickles, ciabatta (859kcal)

Tuna melt, Wildfarmed sourdough 11.50
Mature cheddar, jalapenos (635kcal)

MAIN DISHES

Searcys burger 18.00
Aged cheddar, house relish, beef tomato, brioche bun, fries (655kcal)

Beetroot & goats' cheese tortelloni (v) 17.50
Toasted hazelnuts, shaved parmesan, land cress (554kcal)

Grilled chicken souvlaki 16.50
Patatosalata, tzatziki, grilled flatbread (696kcal)

Searcys Freedom ale fish and chips 19.50
Haddock, crushed peas, tartare sauce (609kcal)

SIDES

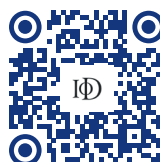
4.75

Seasonal leaf and herb salad (ve) (74kcal)

Patatosalata, Greek potato salad (v) (287kcal)

Potato chips (ve) (270kcal)

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COFFEE

	Single	Double
Notes Rio Brilhante coffee beans		
Espresso (0kcal)	2.75	3.60
Macchiato (17kcal)	2.50	3.60
Cappuccino (117kcal)		4.20
Mochaccino (102kcal)		4.00
Americano (0kcal)		3.90
Latte (117kcal)		4.30
Flat white (67kcal)		4.20
Frappuccino (290kcal)		4.75
	Small	Large
French press	5.40	10.80
		Shot
Add syrup caramel, hazelnut, vanilla		0.25

SOFT DRINKS

	275ml
Fever Tree range	
Sparkling Raspberry Lemonade (50kcal)	3.80
Sparkling Cloudy British Apple & Garden Mint (50kcal)	3.80
Sparkling Sicilian Lemonade (50kcal)	3.80
	200ml
Tonics	
Tonic Water (60kcal)	3.50
Light tonic (30kcal)	3.50
Mediterranean Tonic (68kcal)	3.50
Ginger Ale (66kcal)	3.50
Ginger Beer (72kcal)	3.50
Soda Water (1kcal)	3.50

TEA

	Pot
Selection of JING premium teas	
English Breakfast (1kcal)	3.80
Earl Grey (1kcal)	3.80
Darjeeling Second Flush (1kcal)	3.80
Peppermint (1kcal)	3.80
Chamomile (1kcal)	3.80
Lemongrass and Ginger (1kcal)	3.80
Blackcurrent and Hibiscus (1kcal)	3.80
Jade Sword Green Tea (1kcal)	3.80
Jasmine Silver Needle (1kcal)	3.80
	Mug
Hot chocolate (102kcal)	4.00

All prices are inclusive of VAT at the current rates. A discretionary 12.5% service charge will be added to your bill. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. Please speak to member of the team for extended drinks list.



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SPARKLING WINE & CHAMPAGNE

	Glass 125ml	Bottle
Searcys English Sparkling, England, NV Selected	13.00	56.00
Searcys Selected Cuvée Brut, NV	14.00	75.00
Pol Roger, Brut, NV		80.00
Wild Idol, Alcohol-free, Sparkling Wine Rosé		45.00

WHITE WINE

	Glass 175ml	Bottle
Flor de Lisboa Branco, Portugal, 2021	7.50	29.00
Gavi Ca'bianca, Piemonte, Italy	10.50	40.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2022	11.50	44.00

RED WINE

	Glass 175ml	Bottle
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022	7.50	29.00
Fleurie 'Les Roches', Lucien Lardy, Beaujolais, France, 2019	8.00	36.00
Château de Terrefort-Quancard, Bordeaux Supérieur, France, 2015	8.00	41.00

ROSÉ WINE

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

BEER & CIDER

	Bottle
Toast Craft Session IPA 4.5%	5.75
Guinness Original Extra Stout 4.2%	5.75
Toast Lager 4.6%	5.75
Toast Pale Ale 4.1%	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75

Low-alcohol beer

Peroni Libera 0%	5.00
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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. A discretionary 12.5% service charge will be added to your bill. 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. Please speak to member of the team for extended drinks list.

SPIRITS

	50ml
Gin	
Sapling Climate Positive Gin 40%	8.00
Searcy's London Gin 40%	10.00
Tanqueray 10 47.3%	12.00
Vodka	
Sapling Climate Positive Vodka 40%	8.00
Belvedere 40%	11.00
Whiskey	
Dewar's 12y 40%	9.00
Glenmorangie 10y 40%	11.00
Rum	
Searcys Rum 40%	10.00
Santa Teresa 1796 40%	12.00