

COLD BREAKFAST

Cinnamon swirl (v) (386kcal)	3.50	Croissant (v) (390kcal)	3.50
Artisan biscuit selection (v) (591kcal)	2.75	with butter and jam	0.75
Organic yoghurt, Yorkshire rhubarb, blood orange and ginger compote (v) (180kcal)	4.50	Pain au chocolat (412kcal)	3.50

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			
Your choice of			
Smoked salmon (640kcal)	8.25	Brioche bap	7.00
Wiltshire ham (620kcal)	7.50	Your choice of	
Crushed broad beans, edamame beans and peas with plant based feta (ve) (632kcal)	7.00	Lake District Farmers dry cured smoked streaky bacon (453kcal)	
		Fried Burford Brown free range egg (553kcal)	
		Lake District Farmers pork sausage (598kcal)	
Organic porridge	6.00		
Your choice of			
Yorkshire rhubarb, blood orange and ginger 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) 7.50

SALADS

Searcys Caesar salad 11.25
Lettuce, anchovies, sourdoughcroutons, Parmesan (457kcal)

Spiced cauliflower, pickled pear salad (v) 10.50
Freekah, rocket, cranberry, walnuts, toasted sunflower seeds (339kcal)

Indian spiced chickpea chaat (v) 11.00
Paneer, pomegranate, yoghurt, mint and coriander chutney (209kcal)

To add

Grilled chicken (203kcal) 6.25

Smoked salmon (190kcal) 8.25

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

SANDWICHES

Served with salad and crisps

Searcys club 12.50
Lake District Farmers dry cured streaky bacon, beef tomato, grilled chicken, Burford Brown free range eggs, white loaf (928kcal)

Atlantic prawns 11.75
Lemon mayonnaise, gem lettuce, granary bread (514kcal)

Lake District Farmers roast beef open sandwich 13.00
Horseradish cream, radish, pickled red onion, land cress (696kcal)

Sweet potato falafel, red pepper houmous, haloumi wrap (v) 10.50
Ezme, baby gem lettuce and spring onion (891kcal)

TOASTIES

Served with salad

Cheese and ham 12.50
Wiltshire ham, cheddar, mustard, sourdough (583kcal)

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

Serranito Bocado 13.00
Seville style roast pork, Serrano ham, grilled peppers, tomato, mojo picon (592kcal)

Tuna melt (v) 11.75
Mature cheddar, spinach, jalapeños, sourdough (598kcal)

MAIN DISHES

Searcys burger 18.50
Aged cheddar, house relish, beef tomato, brioche bun, fries (839kcal)

Mushroom and chestnut tortelloni (v) 17.50
Shaved parmesan, land cress and truffle oil (600kcal)

Harissa spiced lamb koftas 17.50
Imam bayaldi and flat bread (770kcal)

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

SIDES

4.75

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

Kale and red cabbage slaw (ve) (161kcal)

Potato chips (ve) (270kcal)

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COFFEE

Notes Rio Brilhante coffee beans	Single	Double
Espresso (0kcal)	2.90	3.80
Macchiato (17kcal)	3.00	3.90
Cappuccino (117kcal)		4.40
Mocha (102kcal)		4.20
Americano (0kcal)		4.10
Latte (117kcal)		4.50
Flat white (67kcal)		4.40
Chai latte (117kcal)		4.00
	Small	Large
French press	5.70	11.40
Speciality milk		0.40
Add syrup		Shot
caramel, hazelnut, vanilla		0.25

SOFT DRINKS

Fever Tree range	275ml
Sparkling Raspberry Lemonade (50kcal)	3.80
Sparkling Cloudy British Apple & Garden Mint (50kcal)	3.80
Sparkling Sicilian Lemonade (50kcal)	3.80
Tonics	200ml
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

Selection of JING premium teas	Pot
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
Hot chocolate (102kcal)	Mug 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
Searcys Selected Cuvée, Rosé, Brut, NV	14.50	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
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	7.50	29.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023	9.00	34.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2020	10.50	43.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021	12.00	44.00

ROSÉ WINE

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

BEER & CIDER

	Bottle
Toast Lager 4.6%	5.75
Toast Pale Ale 4.1%	5.75
Toast Craft Session IPA 4.5%	5.75
Peroni Natro Azurro	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75

Low-alcohol beer

Peroni Libera 0%	5.00
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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

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.