

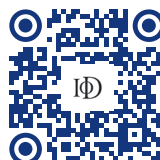
COLD BREAKFAST

Cinnamon swirl (v) (386kcal)	3.50	Croissant (v) (390kcal)	3.50
Artisan biscuit selection (v) (591kcal)	2.75	with butter and jam	0.75
Greek yoghurt and kefir (v) Yorkshire rhubarb, almonds, walnuts, pecans toasted seeds (302kcal)	5.50	Pain au chocolat (412kcal)	3.50

HOT BREAKFAST

Full English breakfast St. Ewes free range egg, tomato, Lake District Farmers maple cured streaky bacon, Lake District Farmers pork sausage, mushroom (771kcal)	17.00	Toasted house bloomer, salted butter	4.00
		Your choice of Strawberry jam (v) (695kcal) Peanut butter (v) (337kcal) Marmite (v) (259kcal) Marmalade (v) (323kcal)	
St. Ewes free range eggs on toasted sourdough	7.00		
Your choice of Smoked salmon (640kcal)	9.50	Brioche bap	7.15
Wiltshire ham (620kcal)	8.00	Your choice of Lake District Farmers maple cured smoked streaky bacon (453kcal) St. Ewes free range egg (553kcal) Lake District Farmers pork sausage (598kcal)	
Butter bean and miso mash, grilled tomatoes, toasted seeds, feta (v) (809kcal)	7.50		
Wildfarmed oat porridge	6.00		
Your choice of Yorkshire Rhubarb fruit and hibiscus compote (v) (180kcal) Islands chocolate and hazelnut spread (v) (730kcal) Cherry and blueberry granola (v) (234kcal) Wildflower 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

Caesar salad 11.75
St. Ewes soft boiled egg, Lake District Farmers dry cured streaky bacon, baby gem lettuce, cured anchovies, sourdough croutons, Parmesan (475kcal)

Balela salad (ve) 11.50
Chickpeas, black beans, cherry tomatoes, olives, cucumber, parsley, mint, sumac, lemon (430kcal)

Courgette salad (v) 11.50
Purple sprouting broccoli, lemon, basil, Manchego, smoked almonds (375kcal)

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 egg, white loaf (928kcal)

Atlantic prawns 12.75
Lemon mayonnaise, gem lettuce, granary bread (514kcal)

Searcys smoked salmon 12.50
Horseradish cream, cucumber, pickled red onion, pea shoots, bagel (480kcal)

BBQ Jackfruit wrap (ve) 10.50
Spring cabbage slaw, pickled cucumber (628kcal)

TOASTIES

Served with salad

Cheese and Ham 12.50
Wiltshire ham, Barbers mature cheddar, onion chutney, sourdough (583kcal)

Korean Kimchi Melt (v) 12.50
Green onions, gochujang mayonnaise, gruyère cheese, honey and sesame, sourdough (505kcal)

Grilled pastrami 12.50
Sauerkraut, Emmental, horseradish (431kcal)

Tuna melt 11.75
Mature Cheddar, spinach, smoked gherkins, sourdough (598kcal)

MAIN DISHES

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

British crab tortelloni 24.50
Crab bisque, rouille (577kcal)

Dak-kkochi Korean grilled chicken skewers 19.50
Korean mixed grain rice (Japgokbap) (621kcal)

Searcys Camden pale ale fish and chips 20.50
Haddock, crushed peas, tartare sauce (609kcal)

SIDES

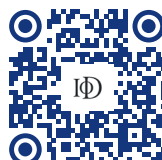
5.25

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

Rocket, Parmesan salad (v) (161kcal)

Potato chips (ve) (187kcal)

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COFFEE

	Single	Double
Notes Rio Brilhante coffee beans		
Espresso (0kcal)	2.90	3.80
Macchiato (8kcal)	3.00	3.90
Cappuccino (88kcal)		4.40
Mocha (162kcal)		4.20
Americano (0kcal)		4.10
Latte (166kcal)		4.50
Flat white (64kcal)		4.40
	Small	Large
French press (0kcal)	5.70	11.40
Speciality milk		0.40
Add syrup		Shot
Caramel, hazelnut, vanilla		0.25

SOFT DRINKS

	275ml
Fever Tree range	
Sparkling Raspberry Lemonade (50kcal)	4.90
Sparkling Sicilian Lemonade (50kcal)	4.90
	200ml
Tonics	
Tonic Water (60kcal)	4.50
Light tonic (30kcal)	4.50
Mediterranean Tonic (68kcal)	4.50
Premium Lemonade (35kcal)	4.50
Ginger Ale (66kcal)	4.50
Ginger Beer (72kcal)	4.50
Soda Water (1kcal)	4.50
Elderflower Tonic (34kcal)	4.50

TEA

	Pot	
Selection of JING premium teas		
Assam 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	
Blackcurrant and Hibiscus (1kcal)	3.80	
Mountain Green Tea (1kcal)	3.80	
Jasmine Silver Needle (1kcal)	3.80	
Fresh Mint Tea (1kcal)	3.80	
	Mug	
Hot chocolate (236kcal)	4.00	
Ice latte (64kcal)	3.80	
Chai latte (144kcal)	4.50	
Matcha latte (117kcal)	5.50	
	330ml	
Coca Cola (139kcal)	4.50	
Diet Coke (1kcal)	4.50	
	Glass	
Orange juice (170kcal)	3.50	
Apple juice (165kcal)	3.50	
	330ml	720ml
Harrogate Spring Water Still / Sparkling	3.00	4.50

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	14.00	60.00
Searcys Selected Cuvée Brut, NV	15.00	79.00
Searcys Selected Cuvée, Rosé, Brut, NV	16.00	84.00
Wild Idol, Alcohol-free, Sparkling Wine Rosé		45.00

WHITE WINE

	Glass 175ml	Bottle
Flor de Lisboa Branco, Portugal, 2021	8.50	29.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2023	9.00	34.50
Gavi DOCG, Ca'Bianca, Piemonte, Italy, 2023	11.00	44.00

RED WINE

	Glass 175ml	Bottle
Tremito Nero d'Avola, Sicily, DOC, Italy, 2022	8.50	31.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021	12.00	41.00
Gérard Naturalys Pinot Noir Organic, Occitane, France, 2021	12.00	44.00
Catena Appellation Vista Flores, Malbec, Mendoza, Argentina, 2022	14.00	48.00

ROSÉ WINE

	Glass 175ml	Bottle
Balfour Nannete's Rosé, Kent, England, 2023	12.00	46.00

BEER & CIDER

	Bottle
Toast Lager 4.6%	6.50
Toast Pale Ale 4.1%	6.50
Toast Craft Session IPA 4.5%	6.50
Peroni Natro Azurro	6.00
Aspall Draught Suffolk Cyder 5.5%	7.00

Guinness Draught 4.2%	6.95
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Low-alcohol beer

Peroni Libera 0%	5.00
Bid Drop Pine Trail Pale Ale 0%	6.00
Guinness Draught 0%	6.50

SPIRITS

Gin

Chase British Gin 40%	8.00
Searcys London Gin 40%	10.00
Tanqueray 10 47.3%	12.00

Vodka

Chase British Vodka 40%	8.00
Belvedere 40%	11.00
42 Below Vodka 40%	12.00

Whiskey

Glenmorangie 10y 40%	13.00
Glenfiddich 15-Years-Old	14.00

Rum

Captain Morgan White 37.5%	8.00
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.