

## COLD BREAKFAST

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

## HOT BREAKFAST

<b>Full English breakfast</b>	17.00	<b>Toasted house bloomer, salted butter</b>	4.00
St. Ewes free range egg, tomato, Lake District Farmers maple cured streaky bacon and pork sausage, mushroom (771kcal)		<b>Your choice of</b>	
		Strawberry jam (v) (695kcal)	
		Peanut butter (v) (337kcal)	
		Marmite (v) (259kcal)	
		Marmalade (v) (323kcal)	
<b>St. Ewes free range eggs on toasted sourdough</b>	7.00		
<b>Your choice of</b>			
Smoked salmon (640kcal)	9.50	<b>Brioche bap</b>	7.15
Ham (620kcal)	8.00	<b>Your choice of</b>	
Crushed broad beans, edamame beans, peas feta (v) (809kcal)	8.00	Lake District Farmers maple cured smoked streaky bacon (453kcal)	
		St. Ewes free range egg (553kcal)	
<b>Wildfarmed oat porridge</b>	6.00	Lake District Farmers pork sausage (598kcal)	
<b>Your choice of</b>			
English strawberries 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, St. Ewes 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  
Barbers mature cheddar and ham, 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

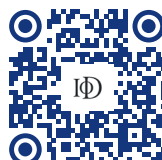
5.25

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

**Rocket, Parmesan salad (v)** (161kcal)

**Potato chips (ve)** (187kcal)

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## COFFEE

	Single	Double
<b>Notes Rio Brilhante coffee beans</b>		
<b>Espresso</b> (0kcal)	2.90	3.80
<b>Macchiato</b> (8kcal)	3.00	3.90
<b>Cappuccino</b> (88kcal)		4.40
<b>Mocha</b> (162kcal)		4.20
<b>Americano</b> (0kcal)		4.10
<b>Latte</b> (166kcal)		4.50
<b>Flat white</b> (64kcal)		4.40

	Small	Large
<b>French press</b> (0kcal)	5.70	11.40
Speciality milk		0.40

### Add syrup

	Shot
<b>Caramel, hazelnut, vanilla</b>	0.25

## SOFT DRINKS

<b>Fever Tree range</b>	275ml
<b>Sparkling Raspberry Lemonade</b> (50kcal)	4.90
<b>Sparkling Sicilian Lemonade</b> (50kcal)	4.90

<b>Tonics</b>	200ml
<b>Tonic Water</b> (60kcal)	4.50
<b>Light tonic</b> (30kcal)	4.50
<b>Mediterranean Tonic</b> (68kcal)	4.50
<b>Premium Lemonade</b> (35kcal)	4.50
<b>Ginger Ale</b> (66kcal)	4.50
<b>Ginger Beer</b> (72kcal)	4.50
<b>Soda Water</b> (1kcal)	4.50
<b>Elderflower Tonic</b> (34kcal)	4.50

## TEA

<b>Selection of JING premium teas</b>	Pot
<b>Assam Breakfast</b> (1kcal)	3.80
<b>Earl Grey</b> (1kcal)	3.80
<b>Darjeeling Second Flush</b> (1kcal)	3.80
<b>Peppermint</b> (1kcal)	3.80
<b>Chamomile</b> (1kcal)	3.80
<b>Mountain Green Tea</b> (1kcal)	3.80
<b>Fresh Mint Tea</b> (1kcal)	3.80

	Mug
<b>Hot chocolate</b> (236kcal)	4.00
<b>Ice latte</b> (64kcal)	4.50

<b>Chai latte</b> (144kcal)	4.50
<b>Matcha latte</b> (117kcal)	5.50

	330ml
<b>Coca Cola</b> (139kcal)	4.50
<b>Diet Coke</b> (1kcal)	4.50

	Glass
<b>Orange juice</b> (170kcal)	3.50
<b>Apple juice</b> (165kcal)	3.50

	330ml	720ml
<b>Harrogate Spring Water Still / Sparkling</b>	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
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2023	12.00	46.00
Domaine de la Foliette, Cuvée L'Origine, Muscadet sur Lie, France, 2024	13.00	48.00

## 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

## ROSÉ WINE

	Glass 175ml	Bottle
Gérard Bertrand Gris Blanc Rosé, Organic, Occitanie, France, 2024	11.00	41.00

## 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 5%	6.00
Aspall Draught Suffolk Cyder 5.5%	7.00
Modelo Especial 4.5%	6.00
Guinness Draught 4.2%	6.95

### Low-alcohol beer

Peroni Libera 0%	5.00
Bid Drop Pine Trail Pale Ale 0.5%	6.00
Guinness Draught 0%	6.50

## SPIRITS

	50ml
<b>Gin</b>	
Chase British Gin 40%	8.00
Searcys London Gin 40%	10.00
Tanqueray 10 47.3%	12.00
<b>Vodka</b>	
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.