

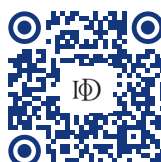
COLD BREAKFAST

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) English strawberries, almonds, walnuts, pecans toasted seeds (302kcal)	5.50	Pain au chocolat (412kcal)	3.50

HOT BREAKFAST

Full English breakfast	17.00	Toasted house bloomer, salted butter	4.00
St. Ewes free range egg, tomato, Lake District Farmers maple cured streaky bacon and pork sausage, mushroom (771kcal)		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		
Ham (620kcal)	8.00	Brioche bap	7.15
Crushed broad beans, edamame beans, peas feta (v) (809kcal)	8.00	Your choice of	
		Lake District Farmers maple cured smoked streaky bacon (453kcal)	
Wildfarmed oat porridge	6.00	St. Ewes free range egg (553kcal)	
Your choice of		Lake District Farmers pork sausage (598kcal)	
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



Join the Institute of Directors' thriving membership community for directors in the UK and beyond, where you can connect with other leaders, develop your skills and be heard.

SOUP OF THE DAY

Served with freshly baked bread (v) 7.50

SALADS

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

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)

Cannellini beans, fennel and orange salad (v) 11.50

Red onions, Kalamata olives, dill and parsley gremolata (607kcal)

English garden salad (v) 11.50

Summer peas, broad beans, cucumber, radish, toasted hazelnuts, barrel aged feta, herb dressing (435kcal)

To add

Grilled chicken (203kcal) 6.25

Smoked salmon (190kcal) 8.25

TOASTIES

Served with salad

Cheese and ham 12.50

Barbers mature cheddar and ham, onion chutney, sourdough (583kcal)

Plum tomatoes, buffalo mozzarella (v) 11.75

Grilled artichoke, rocket, red pepper pesto, focaccia (777kcal)

Tuna melt 11.75

Mature Cheddar, spinach, smoked gherkins, sourdough (598kcal)

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)

Poached Scottish salmon 12.50

English peas, mint, lemon, oregano, crème fraîche, affilla cress, ciabatta (565kcal)

Sweet potato and refried bean wrap (ve) 10.50

Pickled red onion, sweetcorn, peppers, iceberg, chipotle dressing (454kcal)

Roast Lake District Farmers beef 12.50

Emmental, horseradish, caramelised onion chutney, white bloomer (772kcal)

MAIN DISHES

Searcys burger 18.50

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

Aubergine parmigiana (v) 18.50

Grilled aubergines, buffalo mozzarella, plum tomatoes, basil, Parmesan (608kcal)

Chicken cacciatore 19.50

Chicken, braised tomato, peppers, olives, polenta (650kcal)

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)

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

COFFEE

Notes Rio Brilhante coffee beans	Single	Double
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

Fever Tree range	275ml
Sparkling Raspberry Lemonade (50kcal)	4.90
Sparkling Sicilian Lemonade (50kcal)	4.90

Tonics	200ml
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

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

	Mug
Hot chocolate (236kcal)	4.00
Ice latte (64kcal)	4.50

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.



Join the Institute of Directors' thriving membership community for directors in the UK and beyond, where you can connect with other leaders, develop your skills and be heard.

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
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.