BAR AND BRASSERIE

AT SURVEYORS HOUSE

BAR AND BRASSERIE

Located in the heart of Westminster, Searcys Bar and Brasserie at Surveyors House is situated on the ground floor of No 11 great George Street. The new Searcys restaurant is surrounded by iconic landmarks, like Big Ben, the Houses of Parliament, and Westminster Abbey. The venue combines Victorian elegance with modern design.

Open Monday to Friday, Searcys offers a seasonal menu with an impressive selection of wines and cocktails. Whether you're stopping by for a casual bite at the bar or hosting a private event, our beautifully designed spaces are ready to welcome you.

Get in touch with our team today Phone +44 20 3911 6116 or email events@searcysatwestminster.co.uk

PRIVATE DINING ROOM

Enjoy a private dining experience at Searcys Bar and Brasserie at Surveyors House, ideal for small gatherings, celebrations, or business events. Tucked away from the main dining area, this space combines comfort and style to create a welcoming atmosphere.

Our chefs offer menus featuring locally sourced ingredients, tailored to your preferences, for a meal to suit the occasion. Whether it's a formal dinner or a relaxed get-together, the private dining room provides the ideal setting with impeccable service, ensuring every detail is taken care of.

With options for various group sizes, the space can host anything from intimate dinners to larger events, all within a warm and stylish setting.

Seated: up to 12 guests

Government discount available enquire with our team.

DRAWING ROOM

For an intimate dining experience, explore the charm of the Drawing Room at Searcys Bar and Brasserie at Surveyors House. This private space is ideal for hosting events, whether it's a dinner, celebration, or business meeting. With its comfortable décor and welcoming atmosphere, the Drawing Room combines elegance with ease.

Our chefs are dedicated to creating delicious menus, using the finest local ingredients to craft exceptional dishes. Whether you're planning a formal seated meal or a more relaxed gathering, the Drawing Room provides the perfect setting, enhanced by attentive service and a carefully curated selection of wines and beverages.

With flexible seating for different group sizes, the Drawing Room ensures your event feels personal and exclusive, with every detail thoughtfully taken care of.

The Drawing Room is part of the Brasserie but can be transformed into a private events space; please enquire if interested in this space; it seats up to 28 for dinner.

Government discount available enquire with our team.

ROOM1847

Room 1847 at Searcys Bar and Brasserie at Surveyors House offers a stylish and versatile space, perfect for gatherings of up to 60 people, whether seated or standing. With its modern design and vibrant atmosphere, the Events Bar provides the perfect backdrop for any occasion.

Whether it's a cocktail reception, a casual networking event, or a more formal seated dinner, our team will work with you to tailor the experience to your vision. Our chefs can create delightful menus, from canapés and light bites to full-course meals, all crafted with the finest locally sourced ingredients.

The Bar also features a fully stocked bar with an extensive selection of wines, craft beers, and signature cocktails, ensuring your guests are well looked after throughout the evening. With flexible seating options, impeccable service, and a welcoming ambience, the Events Bar ensures your event is both seamless and memorable.

Seated up to 60 guests Standing up to 60 guests





SEARCYS BAR AND BRASSERIE

AT SURVEYORS HOUSE

BIG BEN MENU

£65.00 per guest

All menus include homemade bread, served with salted butter

FOR THE TABLE

Crispy vegetable fritters (ve) Ramen dipping sauce

Chicken croquettes

STARTERS

Cauliflower soup (v) Parmesan toast

Corn-fed chicken and pistachio terrine Sauce gribiche

> Tomato tatin (v) Sheep's cheese, crisp sage

Smoked salmon mousse Crème fraiche, fennel, cucumber and dill salad

Roast pumpkin and beetroot (ve) Pine nuts, sultanas, capers, balsamic mayonnaise

MAINS

Charred celeriac (ve) Braised lentils, smoked celeriac cream, rosemary sauce

Fillet of cod Shellfish sauce, Morecambe Bay shrimp, pickled cucumber Chicken supreme XO brandy sauce, colcannon, fine beans

Trofie pasta, wild mushroom ragout (ve) Rosemary picada

Braised lamb shoulder Lentils, root vegetables, pumpkin puree

DESSERTS

Cheese plate Three British cheeses

Madagascar chocolate and sultana delice Chocolate genoise Salted caramel tart Pink rhubarb, braeburn apple

> Diplomat pudding Cherry compote

Selection of ice creams and sorbets

Served with a choice of tea or coffee

(v) Vegetarian (ve) Vegan

A discretionary 12.5% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day.

SEARCYS BAR AND BRASSERIE

AT SURVEYORS HOUSE

PARLIAMENT SQUARE MENU

£45.00 per guest

All menus include homemade bread, served with salted butter

FOR THE TABLE

Marinated olives

STARTERS

Cauliflower soup (v) Parmesan toast

Corn-fed chicken and pistachio terrine Sauce gribiche

Roast pumpkin and beetroot (ve) Pine nuts, sultanas, capers, balsamic mayonnaise

MAINS

Charred celeriac (ve) Braised lentils, smoked celeriac cream, rosemary sauce

Fillet of cod Shellfish sauce, Morecambe Bay shrimp, pickled cucumber

> Chicken supreme XO brandy sauce, colcannon, fine beans

DESSERTS

Diplomat pudding Cherry compote

Selection of ice creams and sorbets

Cheese plate Two cheeses served with crackers and quince jelly (£5 supplement)

Served with a choice of tea or coffee

(v) Vegetarian (ve) Vegan

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DRINKS

STANDARD DRINKS PACKAGE

£30.00 per person

A glass of Searcys English Sparkling Wine on arrival

Half a bottle of the following wines per person Côtes de Gascogne, Maison Belenger, South West, France 11% (ve) Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve) Still and sparkling water Please talk to us about upgrading your wines

ALCOHOL-FREE

£20.00 per person A mocktail on arrival Followed by any drinks from the 'softs' menu





SPARKLING WINES

"Why do I drink Champagne for breakfast? Doesn't everyone?" — Noel Coward

NON-ALCOHOLIC WINE	125ml	750ml
Wild Idol Alcohol-Free Sparkling White O% (ve)	12	60
Wild Idol Alcohol-Free Sparkling Rosé 0% (ve)		60
ENGLISH SPARKLING WINE	125ml	750ml
Searcys Classic Cuvée Brut, Surrey, England, 2016 12% (ve)	14	65
Silver Reign Rosé Brut, Kent, England, NV 12% (ve)		70
Chapel Down Classic Brut, Kent, England, NV 12% (ve)		80
Louis Pommery, Hampshire, England, NV 12.5% (ve)		85
Bolney Blanc de Blancs, West Sussex, England, 2021 12% (ve)		90
Weyborne Family Reserve Brut, Surrey, England, 2018 12% (ve)		90
Gusbourne Rosé Brut, Kent, England, 2019 12% (ve)		90
CHAMPAGNE	125ml	750ml
Searcys Selected Cuvée, Brut, Champagne, NV 12.5% (ve)	17	85
Champagne Laurent-Perrier, La Cuvée, Brut, NV 12% (ve)		100
Veuve Clicquot, Yellow Label, Brut, NV 12% (ve)		110
ROSÉ CHAMPAGNE	125ml	750ml
Searcys Selected Cuvée, Rosé, Brut, Champagne NV 12% (ve)	18	90
Champagne Laurent-Perrier Cuvée Rosé, NV 12% (ve)		150

WINE

"I cook with wine. Sometimes I even add it to the food." - W. C. Fields

WHITE WINE	175ml	750ml	RED WINE	175ml	750ml
Côtes de Gascogne, Maison Belenger, South West,	8.5	32	Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy 12.5%	8.5	32
France 11% (ve) Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily,	9	34	Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)	9	34
Italy 11% (ve)			Visconti della Rocca Primitivo, Puglia, Italy 13.5%		37
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa 13.5% (ve)	9.5	37	Veramonte Organic Merlot, Casablanca Valley, Chile 14.5% (ve)	10	40
Maison de la Paix, Reserve Viognier, Languedoc Roussillon, France 13% (ve)		39	Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France 13.5% (ve)		44
Domaine de la Croix Senaillet Mâcon Davayé, Burgundy, 13% (ve)	I	43	Catena Appellation Vista Flores Malbec, Mendoza, Argentina 13.5% (ve)	11	47
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 13% (ve)	11	46	Dashwood Pinot Noir, Marlborough, New Zealand 14% (ve)		52
Domaine Langlois-Château Sancerre, Loire, France 12.5%		54	Château Cissac, Haut-Medoc, Bordeaux, France 13%		68
Jean-Marc Brocard Organic Chablis, Domaine Sainte Claire, France 13% (ve)	13	58	St Joseph, Poivre et Sol, Francois Villard, Rhône, France 13% (ve)		78
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France 13.5% (ve)		75	DESSERT WINE		75ml
Cigaius Bianc, Geraru Bertrand, Fays u Oc, France 13.5% (Ve)		75	Tokaji Szamorodni, Zsirai Winery, Hungary 14%		9
ROSÉ WINE	175ml	750ml	Vallado LBV Port 2018 19.5%		7
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 12.5% (ve)	10	40			
Château Minuty 'M de Minuty' Rosé, Côtes de Provence, France 13%		65			

COCKTAILS

"Hear no evil, speak no evil, and you won't be invited to cocktail parties." — Oscar Wilde

ALCOHOL-FREE COCKTAILS



Passion Fruit Bliss Wild Idol Rosé, passion fruit, vanilla, lemon, Lyre, pineapple



Bellini Zero Orange juice, peach juice, Wild Idol white,

Seaward Paloma Pentire Seaward, Agave, lime juice, grapefruit juice, soda

Pentire Negroni Pentire Adrift, Pentire Coastal, hibiscus tea



Espresso NO Martini Seedlip Spice 108, espresso, brown sugar syrup

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COCKTAILS

Westminster Fizz Blackcurrant/Hibiscus infused Sacred Organic Vodka, hibiscus syrup, pink grapefruit, Peychauds Bitters, Champagne topped	15.5
The Cabinet Earl Grey infused Searcys London Dry Gin, Punt E Mes, elderflower, agave, lemon	14
Big Ben's Chime Thyme infused Searcys Rum, apricot brandy, Cointreau, lime, Habanero Bitters, aquafaba	15
Kir Royale Champagne Cuvée, Crème de Cassis	16
Hugo Spritz St. Germain elderflower liqueur, English Sparkling Wine, seltzer, mint	12
Negroni Gin, Campari, Sweet Vermouth	14
Vodka Martini 42 Below Vodka, Noilly Prat Extra Dry	14
Espresso Martini	14

Espresso, Vodka, Frangelico

SPIRITS

"The only day I ever enjoyed ironing was the day I accidentally got gin in the steam iron." — Phyllis Diller

GIN	ABV	50ml
Searcys London Dry Gin, England	40%	9
Martin Miller's Original, England	40%	9
Tarquin's Dry Gin, England	42%	10
Hendrick's, Scotland	41.4%	10
Cygnet 22, Wales	44%	11
VODKA		
Sipsmith Sipping Vodka, England	40%	9
42 Below, New Zealand	40%	9
Belvedere, Poland	40%	10
Grey Goose, L'Original, France	40%	12
RUM		
Searcys Rum, England	40%	10
Bacardi Carta Blanca, Puerto Rico	37.5%	8
Cargo Cult Banana Spiced Rum, Australia	38%	10
Matusalem Gran Reserve 15, Dominican Republic	40%	13
WHISKY		
Jack Daniel's Old No7, Tennessee, USA	40%	8
Chivas Regal 12yo, Blended, Scotland	40%	9
Johnnie Walker Black Label, Scotland	40%	11
Ardbeg 10yo, Islay Single Malt, Scotland	46%	12

TEQUILA	ABV	50ml
Olmeca Silver, Mexico	35%	8
Patron Reposado, Mexico	40%	10
COGNAC		
Martell VS, France	40%	11
Hennessy VS, France	40%	12
ARMAGNAC		
Mousquetaire du Roy XO Bas-Armagnac, France	40%	14.5
APERITIF		
Aperol, Italy	11%	9
Campari Bitter, Italy	25%	9
Pimms No.1, GB	25%	9
VERMOUTH		
Martini Rosso, Italy	15%	9
White by Antica formula, Italy	16.5%	9
Noilly Prat Ambre, France	16%	9
NON-ALCOHOLIC SPIRITS		
Tanqueray Alcohol-Free	0%	8
Seedlip Garden 108 Herbal Non-Alcoholic Spirit	0%	6
Lyre's, Italian Spritz	0%	6
Lyre's, Spiced Cane Spirit	0%	6
Pentire, Seaward Botanical Spirit	0%	6
Pentire Adrift Botanical Spirit	0%	6
Everleaf Mountain	0%	6
Everleaf Forest		

BEER

"24 hours in a day, 24 beers in a case. Coincidence?" - Stephen Wright

SOFTS

"Water taken in moderation cannot hurt anybody." — Mark Twain

FEVER-TREE

330ml

5.5 5.5	Indian Tonic Water Light Tonic Lemon Tonic Rhubarb and Raspberry Tonic	2.5
5.5	Mediterranean Tonic Elderflower Tonic Italian Blood Orange Soda White Grape and Apricot Pink Grapefruit Soda	3
8 5	Cloudy Apple Raspberry Lemonade	3.5
	JUICES	
5	Fresh orange juice Fresh apple juice	4
5	Pineapple juice Cranberry juice Tomato juice	3.5
5	CARBONATED DRINKS	
	Coca Cola Diet Coke	3.5
	Water Still Sparkling 75cl	4

Peroni Nastro Azzurro Lager 5.6% 5.5 Camden Hells Lager UK, Pilsner Lager 4.6% 5.5 Camden Pale Ale UK, Pilsner Pale Ale 4% 5.5 Noam Natural Lager 5.2% 8 Aspall Cider 4.5% 5

LOW / NON-ALCOHOLIC BEER

BOTTLED BEER

Peroni Nastro Azzurro non-alcoholic
Small Beer Lager 2.1%
Small Beer Session Pale 2.5%

All prices are inclusive of VAT at 20%. Spirits are served in measures of 50ml, 25ml is available upon request. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements. Vintages may be subject to changes related to suppliers' stock. A 12% discretionary service charge will be added to your final bill.



GET IN TOUCH WITH OUR TEAM TODAY

+44 20 3911 6116 events@searcysatwestminster.co.uk

Searcys Bar and Brasserie at Surveyors House 11 Great George St, London, SW1P 3AD

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@SEARCYSWESTMINSTER SEARCYSATWESTMINSTER.CO.UK