SEARCYS BAR AND BRASSERIE

AT WESTMINSTER

\bigwedge				
SE	r r	M E	N	U
Two c Three Please	e co	urse	es 3	2

NIBE	BLES		
Homemade bread	House marinated olives (ve)		
Wildfarmed flour, served with salted butter (to share) (v) STAR			
	TENS		
Soup of the day (v) 8.50 Parmesan toast	Smoked duck breast salad		
Tomato tart	Dill-cured Chalk Stream trout		
Buffalo mozzarella	Beetroot and crème fraiche salad		
——————————————————————————————————————	INS		
FAVOURITES			
Fish and chips	Trofie pasta		
Steak, charred tomato and roscoff onion	Cornish cod26Celeriac, leeks, pickled apple and Chapel Downbutter sauceSuffolk chicken breast24Borlotti beans, smoked bacon, Chapel Down cream sauce		
Sharing steak for two people			
Brandy or Bordelaise sauce			
Croque Monsieur	Confit pork belly		
Croque Madame			
SIC	DES		
Fine beans	Grean leaf salad5		
Rosemary salt chips5	Mash potato6		
DESS	ERTS		
Diplomat pudding	Madagascan chocolate and orange delice 9		
Rum baba	Selection of ice creams and sorbets 6		
Searcys Rum Chantilly	Cheese plate		
Crème brulee	Choose I, 2 or 3 cheeses served with crackers and quince jelly		

(v) Vegetarian (ve) Vegan

Beauvale | Baron Bigod | Tor Pyramid

...6

Crème brulee.....

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.

