



ONE
MOORGATE
PLACE^{LONDON}

BY SEARCYS

HOSPITALITY AND
BANQUETING MENUS
AUTUMN / WINTER 2024/25



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SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

One Moorgate Place is currently fundraising for Hotel School. Reg Charity No. 1176270, If you would like to make a donation alongside your invoice, please speak to your Event Manager and they can add it as an optional discretionary item to your final invoice. Our suggestion would be £1 per delegate.

We are offering a sustainable and healthy package, with consideration to food miles, including seasonality and ethical provenance.

Highlights of our sustainability offering include:

- Our coffee, which comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.
- Championing local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48-mile radius from the venue
- Any food waste is collected and processed through Anaerobic Digestion facilities and converted into renewable energy.

(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. 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 allergens or dietary requirements.





SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

A HEALTHY START

Freshly brewed coffee, selection of traditional teas, herbal infusions and mineral water

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve)

Hedgerow blackberry and Bramley apple bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

HEALTHY INSPIRED MID-MORNING BREAK

Freshly brewed coffee, an assortment of traditional teas

Pistachio and goji berry granola bar (ve)

Beetroot, apple and matcha power shot (ve)

HEALTHY FORK BUFFET

Served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions

Olive brined chicken breast, preserved lemon wild rice, sprouting broccoli

Torched mackerel, salt baked beetroot, pickled fennel

Smoked tofu, edamame and cashew rice noodles, yuzu and basil dressing (ve)

Single origin dark chocolate and beetroot brownie (ve)

HEALTHY INSPIRED MID-AFTERNOON BREAK

Freshly brewed coffee, an assortment of traditional teas

Banana and dark chocolate oat muffin (ve)

Cranberry, almond and chia energy ball (ve)

**Entirely plant-based menu available, please consult your Event Manager

**Wellbeing masseur breaks available, please consult your Event Manager

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MEETING REFRESHMENTS

INSPIRED BREAKS

£ 5.50 PER GUEST

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and pastries (v)

and

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and cake (v)

BEVERAGES

Fruit juice

Orange, tomato, apple and cranberry (litre) £4.50

Soft drinks

Coke, diet coke and lemonade (330ml) £4.50

Filtered water

Still and sparkling (750ml) £4.50

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BREAKFAST AND BRUNCH

BREAKFAST ON THE MOVE

£14.00 PER GUEST

Mini bacon, Cumberland sausage, scrambled free range egg and smoked tomato jam (v) brioche rolls

Mini Danish pastries and croissants (v)

Freshly brewed coffee, a selection of traditional teas

Orange juice and mineral water

Egg rolls are 10% of order, remainder split equally between bacon and sausage

A HEALTHY START

£19.00 PER GUEST

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve) bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

Freshly brewed coffee, selection of traditional teas, herbal infusions, mineral water

Orange juice and mineral water

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BREAKFAST AND BRUNCH

Served plated for up to 30 guests and from a hot buffet for more than 30.

CLASSIC ENGLISH BREAKFAST

£26.50 PER GUEST

Free range Clarence Court scrambled egg, Cumberland sausage, smoked bacon, field mushrooms, slow cooked tomato, potato rosti and toast – vegetarian option also available

Served with a selection of mini croissants and pastries, a selection of preserves, sliced fresh fruit platter, freshly brewed coffee, a selection of traditional teas, herbal infusions, orange juice and mineral water

BRUNCH ON THE MOVE

£19.00 PER GUEST

English muffin topped with scrambled Clarence Court eggs and maple bacon

Sourdough topped with crushed avocado, slow cooked Clarence Court egg and spinach (v)

Mini Chapel & Swan smoked salmon and dill cream cheese bagels

Spinach and gruyere mini muffins (v)

Freshly brewed coffee, a selection of traditional teas

Orange juice and mineral water

THE ONE MOORGATE PLACE CLUB

Breakfast meeting package available for The One Moorgate Place Club.

Priced at £35 per guest the package includes

- Exclusive hire of the space from 7.30am – 10.30am
- A serving of the Classic English Breakfast (seated maximum 22, and standing maximum 100)

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WORKING LUNCHES

SANDWICH LUNCH

£22.00 PER GUEST

Includes a chef's selection of handcrafted sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal whole fruit, coffee and an assortment of traditional teas

Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 1

Chicken tikka, mango chutney, cucumber

Salt beef, gherkin mayo, pickled cabbage, rocket

Smoked salmon, celeriac and apple remoulade, rocket

Hummus, sundried tomato, carrot, spinach (ve)

Gochujang tofu, cabbage slaw, kimchi mayo (ve)

MENU 2

Chicken Caesar, parmesan, cos lettuce

Bacon, lettuce, tomato

Smoked mackerel, horseradish crème fraîche, capers, rocket

Brie, red onion marmalade, spinach (v)

Chipotle jackfruit, roasted red pepper and lime slaw, whipped avocado (ve)

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Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 3

Chicken, avocado, bacon, lettuce

Wiltshire ham salad, piccalilli relish

Prawn, devilled mayonnaise, rocket

Cheddar cheese ploughman's, pickled onion relish, baby watercress (v)

Sweet potato falafel, hummus, baby spinach (ve)

MENU 4

Sweet chilli chicken, coconut sauce, spinach

Roast beef, horseradish cream, watercress

Tuna mayonnaise, sweetcorn, baby watercress

Mozzarella, sliced tomato, fresh basil, early harvest olive oil (v)

Arlington White egg mayonnaise, mustard cress (v)

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WORKING LUNCHES

FINGER BUFFET

£32.00 PER GUEST

Chef's selection of 3 sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal slaw, a selection of 3 finger items, cake of the day, seasonal whole fruit, coffee and an assortment of traditional teas.

Additional finger items: £3.00 per item, per guest

Sample menus of chef's selection of finger items:

MENU 1

Lamb kofte, harissa yoghurt

Cod goujon, caper mayo

Brie and cranberry wontons, cranberry relish

MENU 2

Fried chicken bites, katsu sauce

Grilled salmon skewers, pomegranate BBQ sauce

Spinach and feta filo parcel, preserved lemon
mayonnaise (v)

MENU 3

Chipotle chicken skewers, lime mayo

Tempura battered prawns, sweet chilli sauce

Mushroom gyoza, kimchi ketchup (ve)

MENU 4

Mini meatballs, tomato frito

Thai crab cakes, lemongrass mayonnaise

Roasted butternut squash and sage tart (v)

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WORKING LUNCHES

FORK BUFFET

£44.00 PER GUEST

Includes a selection of hot fork dishes, served with freshly baked bread rolls, salad and seasonal slaw, coffee, an assortment of traditional teas and herbal infusions.

MEAT

Please select one meat dish

Flat iron steak, roasted baby potatoes, chimichurri, pickled shallots

Soy and garlic fried chicken, pickled cucumber, spiced radish, sushi rice

Pulled Herdwick lamb moussaka

Fajita spiced chicken thighs, sautéed peppers, tortilla crisps, salsa, sour cream, guacamole

FISH

Please select one fish dish

Crispy squid, chickpea stew, squid ink emulsion

Fish pie, Godminster cheddar crusted potato

Sesame roasted salmon, sushi rice, pickled red cabbage, edamame, avocado dressing

Grimsby cod, poached new potatoes, seaweed tartare

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VEGAN AND VEGETARIAN

Please select one vegan or vegetarian dish

Teriyaki glazed aubergine, stir fried noodles, crispy onions (v)

Spiced tempeh, fattet hummus, toasted chickpeas, pomegranate (ve)

Symplcity mushroom stroganoff, parsley dressing, wild rice (v)

Slow cooked San Marzano tomato, caponata, Wildfarmed pacheri pasta (ve)

DESSERTS

Please select one dessert dish

Peach cobbler, cream (v)

Black forest trifle (v)

Bakewell tart (v)

Bramble berry crumble, vanilla custard (v)





AFTERNOON TEA

£32.00 PER GUEST

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

Sample menu changes with the season.

SAMPLE FINGER SANDWICHES

Wiltshire ham and grape mustard

Cucumber with mint cream cheese (v)

Smoked salmon, lemon creme fraiche

Truffled Clarence Court egg mayonnaise, mustard cress (v)

Coronation chicken

SAMPLE SWEETS

Strawberry and white chocolate macaron

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream

Upgrade your afternoon tea to include a glass of Champagne from £7.00 per guest

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RECEPTION PACKAGES

1 HOUR

1 hour of unlimited wines,
beers and soft drinks with:

**Marinated olives and
bar dry snacks**

£22.00 per guest

4 canapés

£28.00 per guest

90 MINUTES

90 minutes of unlimited wines,
beers and soft drinks with:

6 canapés

£35.00 per guest

or 3 sliders

£35.00 per guest

or 4 bowls

£40.00 per guest

2 HOURS

2 hours of unlimited wines,
beers and soft drinks with:

6 canapés

£43.00 per guest

or 3 sliders

£43.00 per guest

or 4 bowls

£46.00 per guest

or 6 bowls with Prosecco

£60.00 per guest

ADDITIONAL

**45 minutes of unlimited
sparkling wine**

£10.00 per guest

**1 hour of unlimited wines,
beers and soft drinks**

£12.00 per guest

**Unlimited marinated olives and
bar dry snacks**

£6.00 per guest

**Additional hour unlimited house
wine, beer and soft drinks**

£12.00 per guest

Additional canapés

£4.00 per guest

Additional sliders

£6.00 per guest

Additional bowl

£6.00 per guest

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CANAPÉS

4 canapés per guest

£24.00

6 canapés per guest

£26.00

8 canapés per guest

£28.00

10 canapés per guest

£30.00

12 canapés per guest

£31.00

Additional canapés

£4.00 per piece

MEAT

Parmesan mousse and chicken tartlet

Whitley Manor Farm pork belly, bourbon and rosemary glaze, crispy celeriac

Cumbrian beef rib, bearnaise mayo, puffed potato

Sladesdown duck leg croquette, salted plum, shiso

FISH

Vietnamese shrimp

Dorset crab doughnut, avocado, bronze fennel

London Cured smoked salmon, horseradish, cucumber

Breaded hake, straw potato, caper mayo

VEGAN AND VEGETARIAN

Jerusalem artichoke, lemon and thyme croustade (v)

Fried paneer cheese, chilli jam, coriander (v)

Drunken Burt blue cheese ball, fig chutney (v)

Sweetcorn taco, salsa borracha (ve)

DESSERT SELECTION

Spiced apple tartelette, cranberry gel (ve)

Lemon meringue tart (v)

Sesame cinnamon rolls, cream cheese (v)

Hazelnut baklava, orange blossom and rose water cream (v)

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SLIDER BURGER

£28.50 PER GUEST

Chef's selection of a trio of slider burgers served with house fries and sauces

THE CLASSICS

Beef chuck burger, smoked applewood cheddar, pickles, house burger sauce

Breaded cod burger, gem lettuce, tartar sauce

Beetroot quinoa burger, Ashlyn goat's cheese, rocket (v)

POWERED BY PLANTS

Future Farm plant-based burger, smoked Applewood cheese, vegan 'nduja' (ve)

Salt baked celeriac burger, crispy kale, lemon and dill vegan mayonnaise (ve)

Moroccan spiced falafel burger, baba ganoush, beetroot, pickled red onion (ve)

TASTES OF ASIA

Korean fried chicken burger, kimchi slaw, gochujang mayonnaise

Thai crab burger, pickled ginger, lemon grass and coriander sauce

Smoked tofu burger, miso, pickled radish slaw (v)

DECADENT DELICACIES

Supplement of £10pp

Wagyu beef burger, whipped foie gras, Pedro Ximénez braised onion

Garlic buttered lobster, scallop, Oscietra caviar

Wild mushroom and chive burger, truffled Brie de Meaux, fresh black truffle (v)

3 BOWLS AND 2 SLIDERS

£40.00 PER GUEST

Your choice of 3 bowls and 2 sliders from our menus

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BOWL FOOD

4 bowls per guest

£32.00

6 bowls per guest

£40.00

8 bowls per guest

£44.00

MEAT

Braised Cumbrian beef, Godminster rarebit sauce,
Camden beer pickled onions

Herdwick lamb, root vegetables, mustard gravy

Pork chicharrons, nduja, tomato salad, lime
crème fraiche

Japanese donburi chicken, salted egg,
spring onion

FISH

Tikka spiced salmon, spiced chickpea yoghurt,
pickled red onion, naan

Tuna crudo, clementine and caper vinaigrette,
puffed corn

Casarecce pasta, lemon cream, bottarga,
crispy capers

Seafood tom yum, sugar snap and green
papaya salad

VEGETARIAN

Aubergine melanzane, Parmesan crisp (v)

Fried potatoes, yellow chilli buffalo sauce,
garlic aioli (v)

Chickpea and spinach coconut curry,
basmati rice, toasted lime coconut (v)

Potato gnocchi, blue cheese, bitter leaves,
pear, walnut (v)

SWEET

Mulled berry syllabub (ve)

Caramelised apple mousse parfait (v)

Pecan and maple syrup tart (v)

Profiteroles, Islands Chocolate sauce (v)

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SNACKS SELECTION

£6.00 PER GUEST

Choose any 4 items

Additional items £1.70 per guest

Vegetable crisps (ve)

Wasabi peas (ve)

Salted nuts (ve)

Salted pretzel knots (ve)

Smoked mixed nuts (ve)

Smoked almonds (ve)

Spicy corn chips (v)

Japanese rice crackers (v)

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SEATED LUNCH AND DINNER

£65.00 PER GUEST

Please pre-select one starter, one main and one dessert for all guests.

All dietary requirements can be catered for with advance notice.

A vegetarian alternative for each course will be provided and can be chosen by you or our chef.

STARTERS

Chicken and tarragon croquette, wild mushroom pesto, pickled girolles, sauternes, truffle

Prosciutto, fig, hazelnut cream, caramelised hazelnuts, nasturtium

Venison carpaccio, bitter leaf salad, Chambord vinaigrette

Beetroot cured salmon, kohlrabi and apple, rye, dill cream

Anchovy, stracciatella, tomatillo, sage pesto

Dorset crab toast, celeriac remoulade, kalamansi, crispy seaweed

Beetroot, leek ash yoghurt, sweet and sour dill, physalis (v)

Parsnip, Jerusalem artichoke, violetto artichoke, pine nuts, truffle (v)

Heritage carrot and vadouvan roasted squash, orange, hung yogurt (v)

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£65.00 PER GUEST

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All dietary requirements can be catered for with advance notice.

A vegetarian alternative for each course will be provided and can be chosen by you or our chef.

MAINS

Turkey, parsnip puree, honey glazed carrot, chestnut granola

(Christmas period only)

Sladesdown chicken breast, creamed potato, kohlrabi and wild mushroom

Cumbrian beef, polenta, black garlic, crème fraîche, English pecorino crisp

Whitley Manor Farm pork cutlet, sweet potato, mojo salsa

Salmon, wild mushroom, water spinach, lemon and leek sauce

Gilthead bream, chickpea puree, tenderstem broccoli, preserved lemon gremolata

Stonebass, puffed corn crumble, sunflower seed romesco, hispi cabbage

Pearl barley and miso risotto, swede, roasted sprouts, winter squash (v)

Braised fennel, Baron Bigod cheese, rainbow chard, pearl onions (v)

Fried gnocchi, wild mushroom, salsa verde (ve)

LAKE DISTRICT FARMERS

“At Lake District Farmers, we take immense pride in delivering the highest quality, ethically sourced produce from the heart of the English countryside. Our dedication to sustainable farming practices and animal welfare ensures that every cut of meat we provide is not only exceptional in flavour but also supports the rich agricultural heritage of the region.”

Phil from Lake District Farmers

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SUPPLIER FOCUS

LAKE DISTRICT FARMERS

Lake District Farmers was founded in 2009 by the late Ray Armstrong to drive a quality-driven and sustainable supply chain for family-run fell farms in The Lake District.

So, fast forward to 2020, and LDF is now working with over 50 Cumbrian farms. These relationships have been, and still are crucial in enabling LDF to become synonymous, with producing some of the best quality, breed-specific meat available.

With quality being the Lake District Farmers' byword, it has been crucial to scale up the business slowly so that the core elements of the ethos are not lost. This has been key in enabling the company to develop a customer portfolio that includes some of the UK's best chefs, restaurateurs, and hotels.

LDF remains closely connected to the people and landscape that produce, rear, and raise their stock, being alongside them every step of the way.

Lake District Farmers have partnered with our client, ICAEW and Lancaster University, to work 'towards net-zero meat production' through their exciting 'Knowledge Transfer Partnership' program.

Discover more at lakedistrictfarmers.co.uk



Lake District
FARMERS

The One Moorgate Place Sustainability Team recently embarked on a sustainability-themed tour organised by Lake District Farms, our main venue meat supplier. Our sustainability champions visited select farms in the Lake District, renowned for their commitment to sustainability and animal welfare. We had the privilege of engaging with passionate farmers dedicated to working harmoniously with the land and caring for their animals with immense love and expertise passed down through generations.

This tour offered us a deep appreciation for the hard work and knowledge that goes into producing high-quality, ethical animal products. Our hosts from Lake District Farms generously shared their extensive knowledge of the farm-to-fork journey, showcasing their modern processing facility where meat is meticulously graded, aged, and distributed. Their strong company ethos of delivering great quality ethical products truly resonated with us.

We use Lake District Farmers' meat for all our seated lunches and dinners.

SEATED LUNCH AND DINNER

£65.00 PER GUEST

Please pre-select one starter, one main and one dessert for all guests.

All dietary requirements can be catered for with advance notice.

A vegetarian alternative for each course will be provided and can be chosen by you or our chef.

DESSERTS

Islands Chocolate torte, whipped ganache, cherry compote (ve)

Salted caramel and speculoos tart, kumquat, clementine (v)

Dulce banana and lime entremet (v)

Vanilla panna cotta, gingerbread, cranberry

CHEESE

A selection of international cheeses with chutney and crackers (ve)

£8.50 supplement per person

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THE ONE MOORGATE PLACE CLUB PRIVATE DINING MENU

£80.00 PER GUEST

The perfect dining experience for VIPs. With one long table, the private dining space can accommodate 8 to 18 guests. Here we serve an 4-course tasting menu created by our Executive Chef, along with wine flight. It showcases creative contemporary food, with unashamed flair and a focus on seasonal produce with delightfully paired wines.

SAMPLE MENU

AMUSE BOUCHE

Negroni cured trout
Cumbrian beef tartare croustade
Puffed Parmesan crisp, pickled walnut

STARTER

BBQ scallop chawanmushi, elderflower vinaigrette

PASTA

Cumbrian beef rib agnolotti, wild mushroom
and winter truffle

MAIN

Herb crusted rack of Herdwick lamb, romesco,
black olive

DESSERT

Wildfarmed sourdough treacle tart,
orange ice cream

PETIT FOURS

SAMPLE WINE FLIGHT

Searcys Classic Cuvée Brut, Surrey, England NV
Vinho Verde Anjos de Portugal, Quinta da Lixa,
Portugal, 2022
Visconti della Rocca Primitivo, Puglia, Italy, 2022
Cervoles Colors Negre, Costers del Segre,
Catalonia, Spain, 2020
Moscato d'Asti, Prunotto Piedmont, Italy

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WINE AND CHAMPAGNE

PRICED PER BOTTLE

CHAMPAGNE AND SPARKLING

Ca'del Console Prosecco Extra Dry, Veneto, Italy, NV	£38.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£58.00
Searcys Selected Cuvée, Brut, Champagne, NV (ve)	£61.00
Searcys Selected Cuvée, Rosé Brut, Champagne, NV (ve)	£63.00
Drappier, Carte d'Or, Brut, Champagne, NV (ve)	£77.00
Père & Fils, Brut, Champagne, NV (ve)	£65.00
Moët & Chandon, Brut Impérial, Champagne, NV	£68.50
Veuve Clicquot, Rosé, Yellow Label, Brut, Champagne, NV	£110.00
Laurent-Perrier Rosé, Brut, NV (ve)	£140.00
Bottega 0% White, NV (alcohol-free) (ve)	£26.00
Bottega 0% Rosato, NV (alcohol-free) (ve)	£26.00

Vintages are subject to availability

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WINE AND CHAMPAGNE

PRICED PER BOTTLE

WHITE WINE

Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France, 2022	£27.50
Colline Delle Rose, Grillo Organic, Sicilia, Italy, 2022	£28.50
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa, 2022 (ve)	£29.00
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal, 2022 (ve)	£30.00
Organic Catarratto, Montalto, Sicily, 2022	£31.00
Azumbre Verdejo, Rueda, Spain, 2022	£32.00
Gérard Bertrand Naturalys Chardonnay, Occitanie, France, 2020 (ve)	£33.00
Gavi Ca' Bianca, Piemonte, Italy, 2022	£35.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£38.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022	£39.00
Sandstone Ridge, Albourne Estate, Sussex, England, 2018	£46.00
Vinabade Albariño, Rías Baixas, Galicia, Spain, 2021	£47.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France, 2022 (ve)	£53.00

Vintages are subject to availability

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. 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 allergens or dietary requirements.

WINE AND CHAMPAGNE

PRICED PER BOTTLE

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022	£27.50
Good Natured Organic Shiraz, Spier, Western Cape, 2022	£28.50
Vistamonte Barbera, Piemonte, Italy, 2021 (ve)	£29.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£30.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2020 (ve)	£31.00
Visconti della Rocca Primitivo, Puglia, Italy, 2022	£33.00
Gérard Bertrand Naturalys Pinot Noir Organic, 2020 (ve)	£37.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021	£37.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain, 2020	£42.00
The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019 (ve)	£46.00
Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France, 2019	£47.00
Spier Creative Block 3, Stellenbosch, South Africa, 2018	£49.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy, 2022	£27.50
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 2022 (ve)	£35.00
Sussex Rosé, Albourne Estate, Sussex, England, 2022 (ve)	£47.00

Vintages are subject to availability

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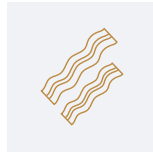
BEVERAGES

House spirit and mixer (glass)	£6.00
Premium spirit and mixer (glass)	£6.50
House bottle beer (bottle)	£6.00
Fruit juice (litre)	£5.00
Orange, tomato, apple, cranberry	
Mixers (bottle)	£4.50
Coke, diet coke, lemonade	
Filtered water (750ml)	£5.00

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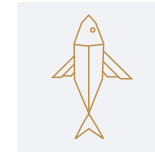
We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



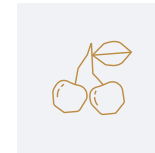
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



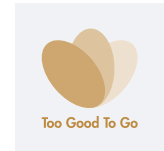
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



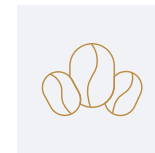
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



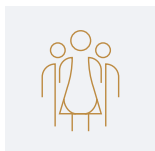
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



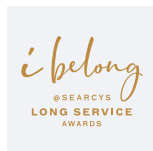
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

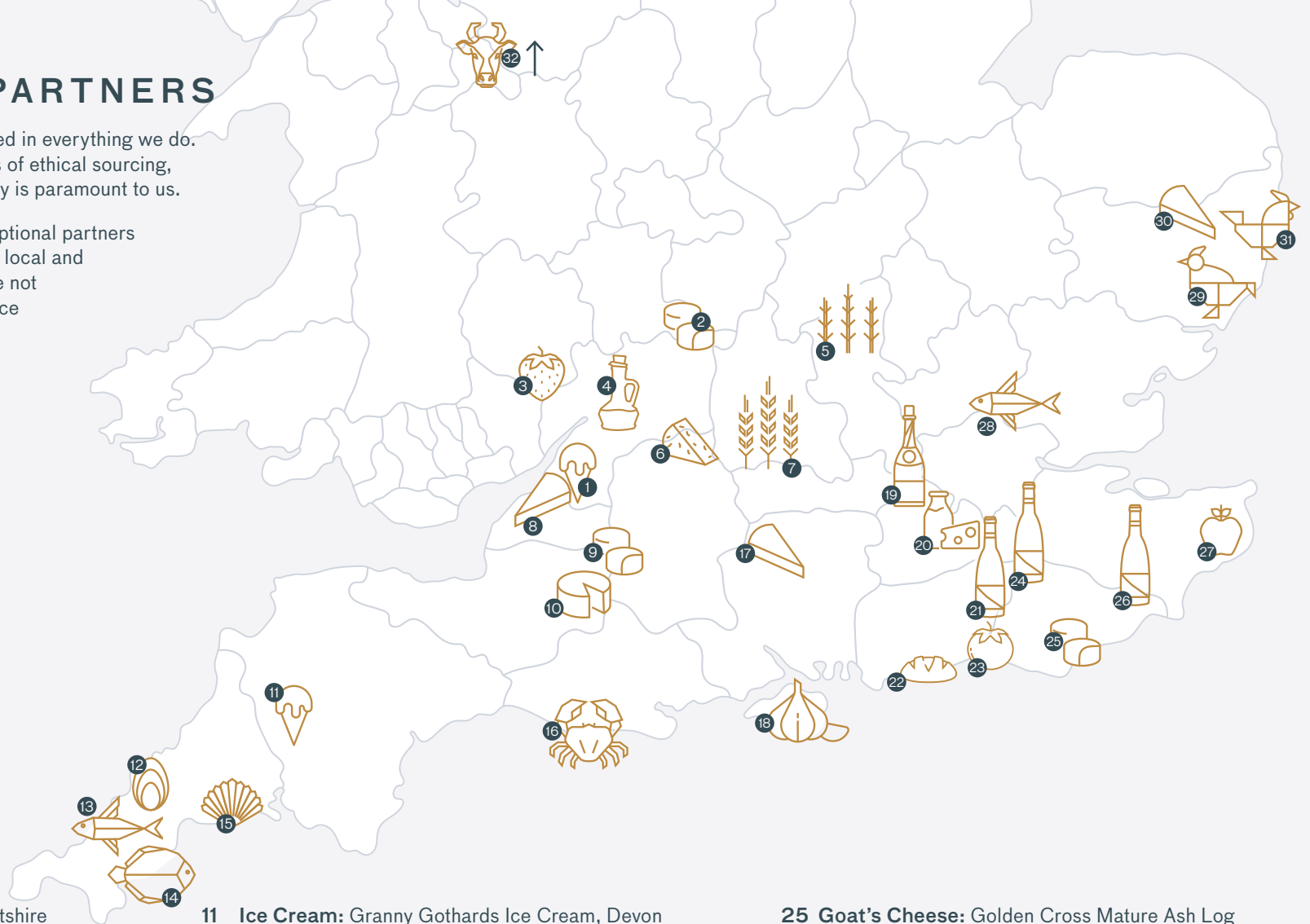
Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

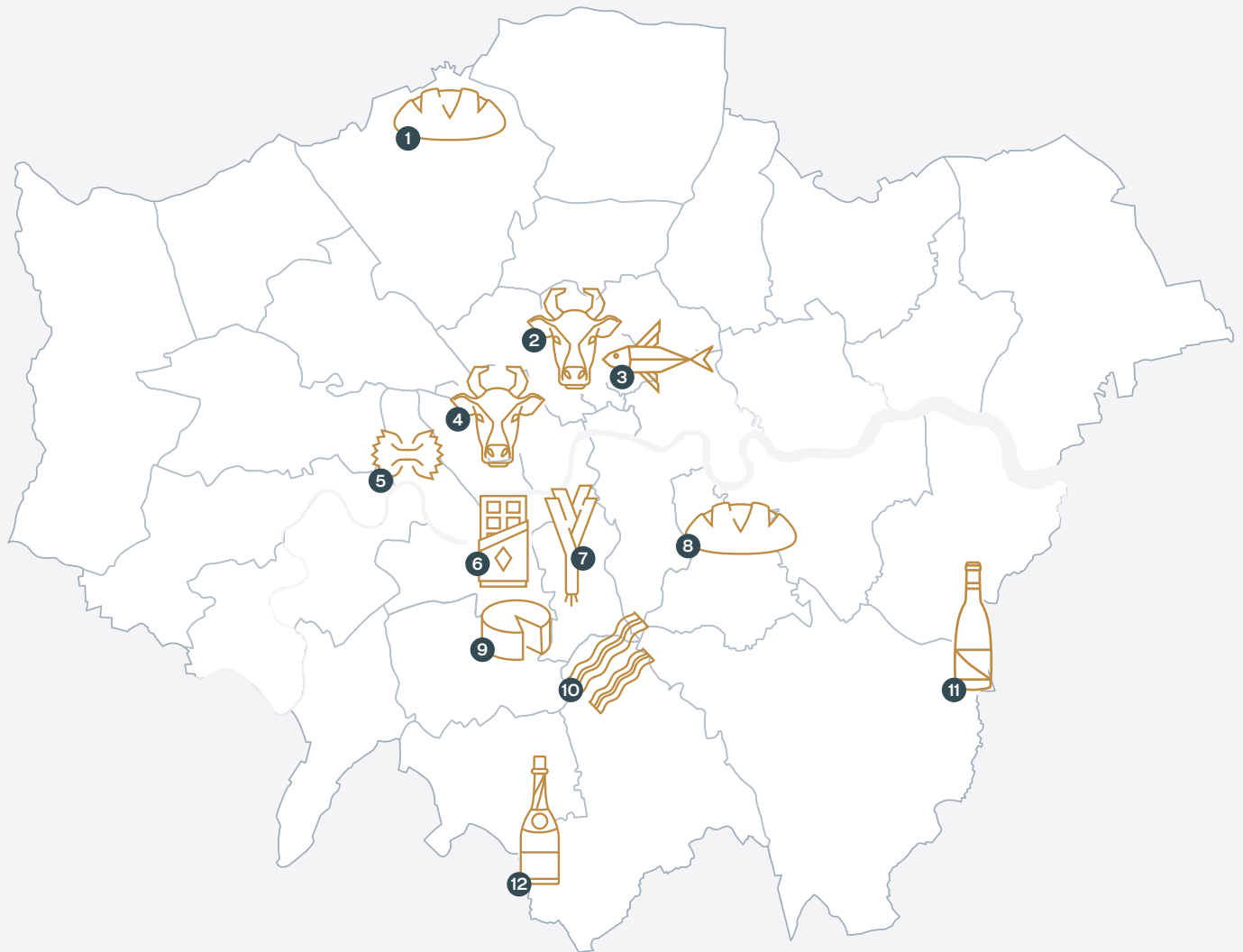
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured Meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey



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SEARCYS
LONDON



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