

BARBICAN

Brasserie

BY SEARCY'S

1 COURSE 19.50 | 2 COURSES 28.50 | 3 COURSES 34.00

V = Vegetarian | VE = Vegan | VEO = Vegan option

For the table

Smokey salamanca olives (VE) (167kcal)	4.50
Rosemary roasted nuts (VE) (370 kcal)	4.50
Flatbread and dips (VE) (518 kcal)	9.50
Rosemary and garlic baked Camembert smoked chilli jam, focaccia (V) (1057 kcal)	15.00

Starters

Burrata peas, broad beans, cherry tomato, radish, basil (V) (404 kcal)	
Beetroot and juniper cured trout crème fraiche, Granny Smith apple, chilli and citrus dressing (285 kcal)	
Smoked duck liver pâté chicory, Yorkshire rhubarb chutney, seeded cracker (383 kcal)	
Seared Orkney scallops borlotti beans, seaweed, crispy pancetta (6.50 supplement) (323 kcal)	
Castelfranco lettuce, radicchio, fennel, and orange salad pinenuts (VE) (134 kcal)	
Croxton Manor Stilton endive, grapes, toasted walnuts, chive cream (V) (473 kcal)	

Main courses

Pan-fried cod sweetcorn, marinated courgettes, variegated kale (496 kcal)	
Slow-roasted pork belly apple purée, sprouting broccoli, pickled mooli, mustard seeds (533 kcal)	
Baked Portobello mushroom chickpea hummus, harissa yoghurt, preserved lemons, almonds (VE) (339 kcal)	
Seared chicken breast butternut squash, baby leeks, caramelised onion cream (407 kcal)	
Beetroot gnocchi ricotta cream, toasted walnuts, sage butter (VEO) (699 kcal)	
Paccheri pasta roasted aubergine pesto, sun blushed tomato, hazelnuts (V) (642 kcal)	
Herb crusted tuna heritage carrots, romanesco cauliflower, Avruga caviar, wild nettle cream (13.50 supplement) (542 kcal)	
Sirloin steak black garlic butter, rosemary and Parmesan fries (13.50 supplement) (891 kcal)	

Sides

Tempura vegetables smoked Amazonian chilli mayo (VE) (298 kcal)	6.25
Thyme and honey glazed carrots (VEO) (94 kcal)	6.00
Baby new potatoes spring onions (VE) (281 kcal)	6.00
Baked cauliflower and broccoli cheese (V) (426 kcal)	6.00

Puddings

Pistachio cheesecake raspberry sorbet (V) (337 kcal)	
Dark chocolate mousse red wine poached pears, almonds, amaretto ice-cream (V) (580 kcal)	
Roquefort pear compote, toasted pecans (V) (351 kcal)	
Vanilla rice pudding mango, toasted coconut flakes (VE) (222 kcal)	
Somerset Brie spiced tomato and rosemary chutney (V) (350 kcal)	
Ice cream selection (V) honeycomb (116 kcal) rum and raisin (125 kcal) vanilla clotted cream (130 kcal)	

Try a cocktail

Perfect Paloma 12.00
Ocho Tequila, Lime, Tajin, grapefruit soda

See the bar menu for more cocktails and drinks!

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcals a day.

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BY SEARCYS

Champagne & Sparkling Wine

	125ml	Bottle
Searcys Selected Cuvée, Brut, Champagne, NV	13.00	68.00
Searcys Selected Cuvée, Rose, Brut, Champagne, NV		70.00
Searcys Selected Cuvée Magnum Brut, Champagne, NV		125.00
Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England		53.00
Casa Canevel Prosecco Extra Dry, NV, Veneto, Italy	8.00	39.00
Marchese Antinori, Franciacorta DOCG Cuvée, Brut, NV, Lombardy, Italy	11.00	55.00

Rosé Wine

	175ml	500ml	Bottle
Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2022 Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift	8.75	23.00	31.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022 A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits	12.75	36.00	46.00

White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy Fresh and light with lemon and peach fruit notes	8.50	22.00	29.00
Côtes de Gascogne, Maison Belenger, South West, France, 2022 Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity			33.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022 Characterised by citrus notes, tropical fruits flavours, well balanced acidity	10.00	27.00	36.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2022 Floral and stone fruits notes, fresh tropical fruits and mineral taste	11.50	31.00	40.50
Spinyback Sauvignon Blanc, Nelson, New Zealand, 2022 Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish	12.00	32.00	42.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021 An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish	12.75	35.50	46.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022 Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious			54.50

Red Wine

	175ml	500ml	Bottle
Castelbello Rosso, Italy A soft, fruity red with juicy red berry fruit flavours	8.50	22.00	29.00
Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2021 Smooth and easy-drinking with a delicate aroma and flavour of red fruits	8.75	24.50	33.00
Merlot, Goleta, Central Valley, Chile, 2020 Fruity red with juicy plums, succulent blackcurrants, and soft tannins	9.75	27.00	36.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2018 Intense aromas of ripe fruit integrated with spicy nuances from the oak	10.75	28.00	39.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2019 Big tannins as well as ripe black fruits			40.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2021 Soft and well-rounded, unfiltered and organic	12.00	34.00	42.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2020 Bright cherry fruit taste and just enough bitterness	12.75	36.00	46.50
Fleurie, La Madone, Geoges Duboeuf, France, 2020 Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits			50.50