

EVENT MENUS

SPRING / SUMMER

1st April 2024 – 30th September 2024





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WELCOME FROM SEARCYS

Established in 1847, Searcys has been at the Barbican for over 30 years providing catering for unique events inside Europe's largest multi-arts and conference centre.

Our team has a wealth of experience having worked in some of London's greatest venues. We cater for various industry events, from intimate interval receptions and company parties, to corporate conferences and weddings.

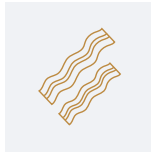
Whatever the occasion, we design and deliver food that is fresh and uncomplicated, using only the best ingredients we can possibly find. Dietary requirements are always something we bear in mind so speak to us about it and we will work around your specific needs and requests. We have also highlighted vegan food with a (ve) symbol. The following menus have something for everyone. We are also proud of our sustainability pledges, ensuring sustainability is at the heart of our business.

With our passion and working together, we help you to get the most outstanding meal experiences at the Barbican.

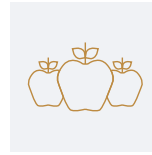
Brian Martin
General Manager



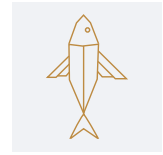
We only source British beef, pork and chicken.



All our bacon is British-reared.



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



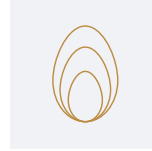
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



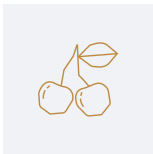
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



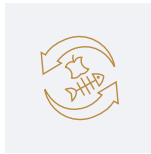
In our recipes we champion British-harvested rapeseed oil.



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.



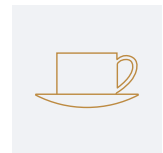
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



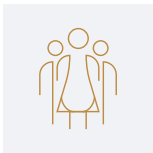
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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.

SPRING/SUMMER 2024

(v) vegetarian (ve) vegan (veo) vegan option

We also use halal chicken

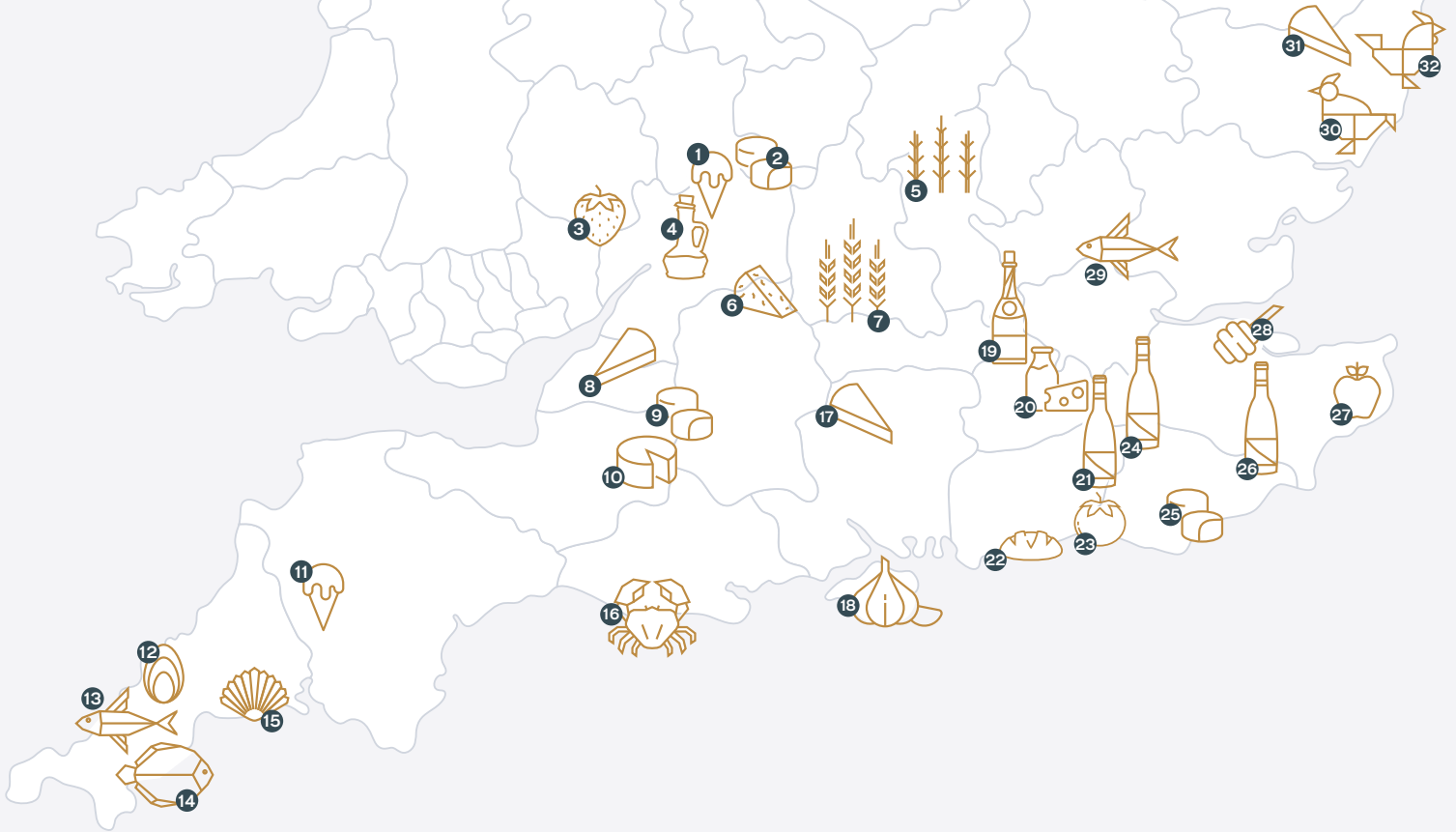
All menus are subject to VAT at the prevailing rate

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.



- | | | |
|---|---|---|
| <p>1 Ice cream Marshfield Ice-cream, Wiltshire</p> <p>2 Goats' cheese Ashlynn Goats' cheese, Worcestershire</p> <p>3 Strawberries Windmill Hill, Herefordshire</p> <p>4 Rapeseed oil Cotswolds</p> <p>5 Samphire Mudwalls Farm, Warwickshire</p> <p>6 Blue cheese Oxford Blue cheese, Burford, Oxfordshire</p> <p>7 Flour Wildfarmed</p> <p>8 Soft cheese Bath Soft cheese, Somerset</p> <p>9 Goats' cheese Driftwood Goat's cheese, Bagborough, Somerset</p> <p>10 Cheddar cheese Keens Cheddar cheese, Moorhayes Farm, Somerset</p> | <p>11 Ice cream Granny Gothards Ice-cream, Devon</p> <p>12 Eggs St Ewe, Cornwall</p> <p>13 Fish Flying Fish, Cornwall</p> <p>14 Brill Newlyn, Cornwall</p> <p>15 Scallops Cornwall</p> <p>16 Shellfish Portland Shellfish, Dorset</p> <p>17 Soft cheese Tunworth Soft cheese, Hampshire</p> <p>18 Garlic Isle of Wight, Hampshire</p> <p>19 Searcys English Sparkling Wine Guildford, Surrey</p> <p>20 Dairy West Horsley Dairy, Surrey</p> <p>21 Wine Albourne Estate, Sussex</p> <p>22 Bakery Piglets Pantry, Sussex</p> <p>23 Heritage tomatoes Nutbourne Nurseries, Sussex</p> | <p>24 Wine Chapel Down and Balfour Vineyards, Kent</p> <p>25 Goats' cheese Golden Cross Mature Ash Log cheese, Sussex</p> <p>26 Wine Gusbourne Vineyard, Kent</p> <p>27 Apples Kent</p> <p>28 Honey Brogdale Farm, Kent</p> <p>29 Fish Marr Fish, Essex</p> <p>30 Guinea fowl Suffolk</p> <p>31 Soft cheese Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk</p> <p>32 Chicken Crown Farm, Suffolk</p> |
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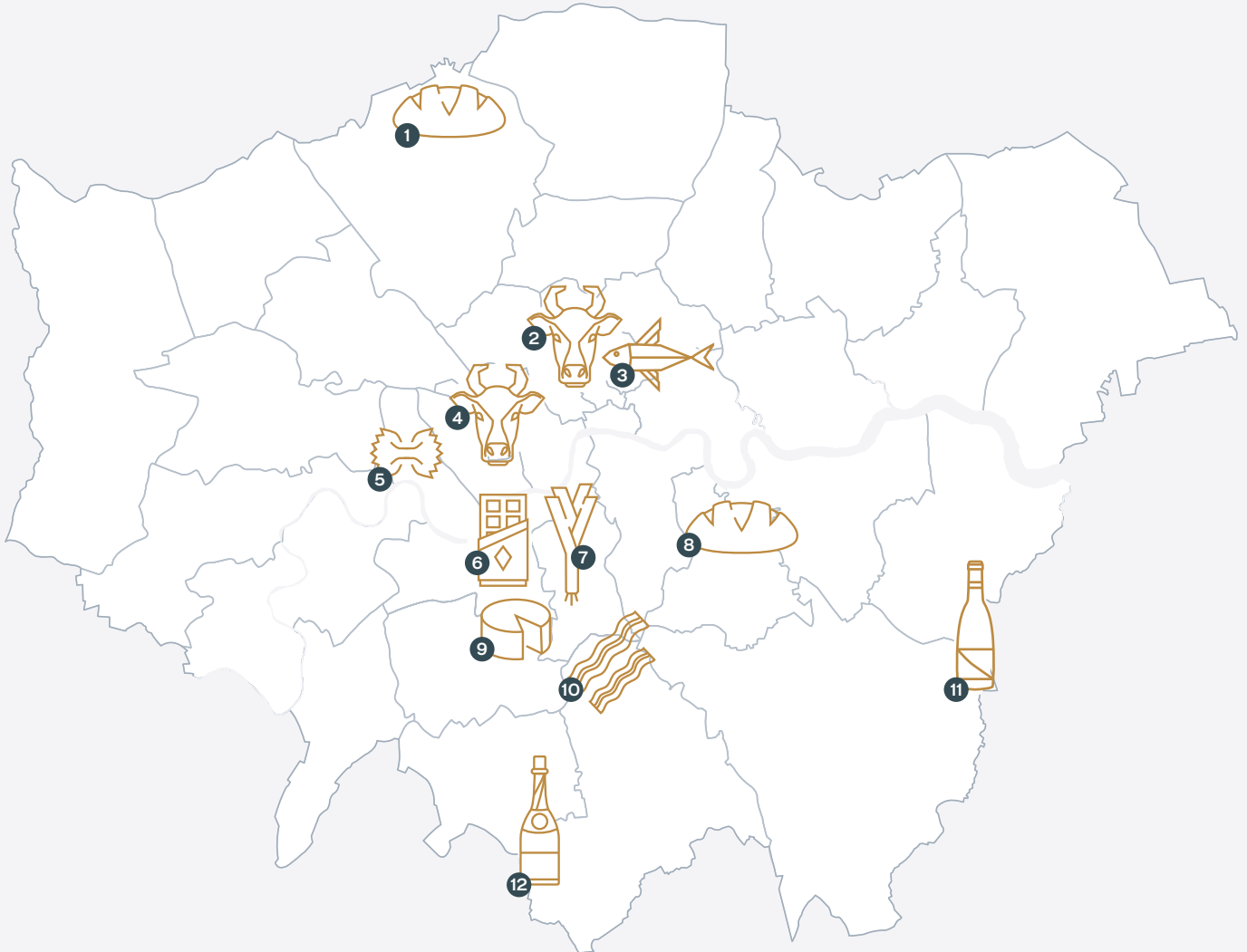


@SEARCYSLONDON

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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SPRING/SUMMER 2024

(v) vegetarian (ve) vegan (veo) vegan option
We also use halal chicken

All menus are subject to VAT at the prevailing rate



BREAKFAST AND BREAKS

Coffee and tea £3.55

Herbal and fruit infusions

Continuous coffee and tea £10.45

Herbal and fruit infusions

Served over an 8 hour period

Mineral water (750ml) £3.85

Mineral water (330ml) £2.20

Filtered water £1.00

Still and sparkling (700ml)

Hydration station (per person) £1.00

Filtered water loaded with fruit and herbs – a great way to stay hydrated

Pressed juices (1 litre) £7.85

Apple/orange/cranberry/pineapple

Seasonal fruit smoothies £3.10

Served in small milk bottles

Coffee and tea, butter biscuits (v) £4.40

Herbal and fruit infusions

Coffee and tea, mini Danish pastries (v) £5.45

Herbal and fruit infusions

Mini Danish pastries (2 per person) £3.25 or large Danish pastry (v)

Mini muffin selection (1 per person) (v) £2.70

Chocolate chip cookies (1 per person) (v) £2.60

Fresh fruit bowl (10 pieces) £16.00

Yoghurt, berry and granola pots, Bircher muesli pots (veo) £2.95

Seasonal fruit skewers £3.55

With coconut yoghurt dip (ve)

Breakfast baps £4.40

(Please choose 2 options)

Free-range scrambled egg and chive (v)

Tomato, mushroom and spinach (ve)

Lincolnshire sausage

Smoked back bacon

Searcys healthy breakfast (v) £13.65

Bircher muesli pot

Crunchy granola bar

Fresh fruit skewers

Fruit juice

Coffee and tea

Breakfast canapés £18.90

(Minimum order 20 people)

Smoked bacon and egg tart

Pancetta wrapped Cumberland sausage

Red pepper frittata (v)

Smoked salmon on blini with crème fraiche

Cheddar and Marmite rarebit (v)

Granola bars (v) £3.15

Fruit scone (v) £3.25

Jam and clotted cream

Mini cake bites (v) £3.65

Squares of carrot cake, lemon drizzle cake and brownies



AFTERNOON TEA

Minimum 20 people £27.50

Selection of finger sandwiches, scones and cakes served with tea and coffee

Finger sandwiches

Smoked salmon and dill crème fraiche

Coronation chicken bridge roll

Cucumber and cream cheese (v)

Free-range egg and mustard cress (v)

Scones

Sultana buttermilk scones with clotted cream and berry conserve (v)

Cakes

Macaroon (v)

Mini coffee éclair (v)

Lemon tartlet (v)

DELEGATE PACKAGE

Minimum numbers apply

We have designed a selection of delegate packages to make organising your next event a breeze

All rates include:

- PA system
- Free delegate Wi-Fi
- Catering throughout the day
(designed to be eaten standing, please add on **£6.00 per person** if a seated lunch is required)

Dietary preferences and allergens can be catered for

Kosher meals require a minimum of 72 hours notice



BISHOPSGATE £119.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and chocolate chip cookies

Seasonal fruit bowl

Lunch

Choose from our hot fork buffet menus

Afternoon tea

Coffee, tea, scones with clotted cream and jam, chef's selection of sweet treats

Seasonal fruit bowl

ALDRSGATE £109.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and butter biscuits

Seasonal fruit bowl

Lunch

Chef's selection of four deli sandwiches in bread and wraps with three savoury and one sweet finger food items

Afternoon tea

Coffee, tea and chef's selection of sweet treats

Seasonal fruit bowl

MOORGATE £99.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and butter biscuits

Seasonal fruit bowl

Lunch

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Afternoon tea

Coffee, tea and chef's selection of sweet treats

Seasonal fruit bowl



FORK BUFFET

Minimum 30 people £38.00

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements with over 50% of each menu being plant based and are designed to be eaten standing up. Should you wish for your guests to be seated there is a £6.00 charge per person

Menu 1

Lamb, apricot and Moroccan spiced tagine
Chestnut mushroom and burnt aubergine cassoulet (ve)
Jewelled couscous (ve)

Salads

Courgette, pepper and baby corn, maple dressing (ve)
Red cabbage, fennel seed and radish (ve)
Rocket, Parmesan, olive oil dressing (veo)

Desserts

Raspberry bar (v)
Carrot cake (ve)

Menu 2

Beef, sweet potato and mushroom open pie
Bean, onion and pepper cassoulet (ve)
Roasted new potatoes (ve)

Salads

Heritage tomato, olive and red onion (ve)
Fregola and roasted lemon (ve)
Baby gem, burnt corn and beetroot (ve)

Desserts

Lemon polenta cake (v)
Pecan tart (ve)

Menu 3

Ginger and soya chicken, bean shoots and spinach
Roasted cauliflower and chickpea coconut curry (ve)
Steamed rice (ve)

Salads

Spicy Asian slaw, sesame dressing (ve)
Coronation Waldorf (ve)
Mixed leaf and herbs, lemon dressing (ve)

Desserts

Coconut panna cotta, mango salsa (v)
Kirsch and cherry chocolate torte (ve)

Menu 4

Beef, red pepper, baby corn and horseradish casserole
Summer vegetable macaroni bake (ve)
Parsley steamed potatoes (ve)

Salads

French bean, mange tout, hazelnuts and orange (ve)
Giant couscous, sweet pepper, citrus dressing (ve)
Radicchio, corn and radish (ve)

Desserts

Orange and chocolate cheesecake (v)
Strawberry tart (ve)



FORK BUFFET

Minimum 30 people £38.00

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Menu 5

Chicken adobo, bean shoots and water chestnuts
 Butternut squash, leek and roasted chickpea open pie (ve)
 Crushed new potatoes (ve)

Salads

Orzo, basil pesto, sun-blushed tomato (ve)
 Candied beetroot with lentils and yuzu (ve)
 Baby spinach, lemon, toasted seeds (ve)

Desserts

Lemon posset (v)
 Chocolate brownie (ve)

Menu 6

Pork, pepper and chorizo casserole
 Broccoli and tri-colour fusilli pasta bake (ve)
 Tomato braised rice (ve)

Salads

Curry roasted cauliflower, celery and cinnamon (ve)
 Baby gem, burnt aubergine, yoghurt, smacked cucumber (ve)
 Courgette, spinach, radish and confit seeds (ve)

Desserts

Berry pavlova (v)
 Chocolate tart (ve)

Menu 7

Chicken stroganoff
 Sweet potato, tofu and baby corn masala (ve)
 Cumin braised rice (ve)

Salads

Potato and spring onion coronation (ve)
 Radish, bean, red onion, cumin and preserved lemon (ve)
 Rocket and watercress, French dressing (ve)

Desserts

Berry cheesecake (v)
 Pineapple and toasted coconut Eton Mess (ve)



PLANT-BASED FORK BUFFET MENUS

Minimum 30 people £38.00

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements and are designed to be eaten standing up. Should you wish for your guests to be seated there is a £6.00 charge per person

Menu 8 – 100% vegan

Chestnut mushroom and burnt aubergine cassoulet (ve)

Broccoli and tri-colour fusilli pasta bake (ve)

Roasted new potatoes (ve)

Salads

Spicy Asian slaw, sesame dressing (ve)

Candied beetroot with lentils and yuzu (ve)

Courgette, spinach, radish and confit seeds (ve)

Desserts

Pineapple and toasted coconut Eton Mess (ve)

Chocolate tart (ve)

Menu 9 – 100% vegan

Roasted cauliflower and chickpea coconut curry (ve)

Summer vegetable macaroni bake (ve)

Cumin braised rice (ve)

Salads

Heritage tomato, olive and red onion (ve)

Radish, bean, red onion and preserved lemon (ve)

Rocket and watercress, French dressing (ve)

Desserts

Kirsch and cherry chocolate torte (ve)

Lemon tart (ve)



FINGER FOOD AND SANDWICHES

Minimum 20 people

Working lunch with finger food £29.90 per person

Chef's selection of four deli sandwiches in bread and wraps with your choice of three savoury and one sweet finger food items

Deluxe sandwich lunch £20.50 per person

Chef's selection of four deli sandwiches in bread and wraps with crisps and chef's sweet treat of the day

Classic sandwich lunch £17.00 per person

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Finger food £4.15 per person per item

Hot

BBQ jackfruit spring rolls (ve)
 Beetroot falafel, spiced tomato dip (ve)
 Maple and mustard glazed chipolatas (ve)
 Sausage rolls (ve)
 Jalapeno and cream cheese poppers (v)
 Punjabi samosa, mango chutney (v)
 Goat's cheese and spring onion tart (v)
 Mozzarella sticks, tomato and basil dip (v)
 Honey and mustard glazed chicken fillets
 Mini beef burger with Cheddar and tomato relish
 Chicken slider with garlic mayo
 Honey mustard sausage roll

Cold

Confit tomato and cucumber crostini (ve)
 Crostini with crushed cannellini beans, harissa roasted red pepper (ve)
 Pea, mint and beetroot tartlet (ve)
 Chestnut mushroom and tarragon tartlet (v)
 Mozzarella, tomato and basil skewer (v)
 Peppered smoked mackerel pâté, croute, lemon
 Salmon cucumber cup

Desserts

Lemon polenta cake (ve)
 Carrot cake bites (ve)
 Chocolate tart (ve)
 Fruit skewers, vanilla cream (ve)
 Summer berry Eton Mess (ve)
 Mini doughnuts, chocolate dip (v)
 Cherry bakewell tart (v)
 Chocolate orange cheesecake (v)



CANAPÉS

Minimum 20 people

5 canapé choices £19.45 per person

Suitable for a one hour drinks reception

8 canapé choices £27.85 per person

Suitable for a two hour drinks reception

Additional canapés £3.85 per piece

Hot

Spinach and kale falafel with spiced tomato dip (ve)

Potato rosti, guacamole and crispy onion (ve)

Maple and mustard glazed chipolatas (ve)

Broccoli bhaji (ve)

Mini vegetable samosa, mango chutney (v)

Vegetable spring roll, sweet chilli dip (v)

Pea and mint arancini balls (v)

Sweet chilli glazed pork belly

Hoisin chicken skewers

Mini hot dogs, crispy onions

Tempura prawns, sweet chilli dip

Crab cake, chimichurri

Cold

Truffle mushroom, tomato cup (ve)

Tomato tapenade, roasted red peppers on crostini (ve)

Baba ganoush, za'atar flatbread, pomegranate (ve)

Compressed watermelon and feta on an edible spoon (ve)

BBQ jackfruit, beetroot cup (ve)

Mini Stilton and red onion tartlet (v)

Ploughman's crostini (v)

Chicken liver pâté, pineapple relish, crostini

Hoisin duck and sesame tart

Crispy fried chilli beef tartlet

Smoked salmon blini with cream cheese and avruga

Prawn cocktail, charcoal tart, dried raspberries

Desserts

Mini fruit skewers (ve)

Chocolate brownie (ve)

Chocolate fruit cups (ve)

Salted caramel and raspberry tart (v)

Macaroons (v)

Chocolate truffles (v)

Strawberry choux bun (v)



BOWL FOOD

Minimum order of 30 people, 4 bowls per person

Bowl food £25.20 per person for 4 bowls

Additional bowls £6.30 per person

Hot

Maple glazed Cumberland sausage, apple mash, crispy onions

Lamb and apricot tagine, harissa spiced couscous

Crispy beef, jasmine rice and spring onion

Sweet and sour chicken, vegetable rice

Slow cooked pork belly, bok choy and kimchi, soya glaze

Crispy katsu chicken curry, onion rice

Cajun salmon, mango salsa, spicy potato wedges

Fish burger, tartare sauce, skinny fries

Pea and shallot tortellini, pea and basil cream (ve)

Sweet potato and chickpea Malaysian curry, braised rice (ve)

Potato gnocchi, spiced tomato sauce, Parmesan and basil (ve)

Mushroom and sunblush tomato mac 'n' cheese (ve)

Five bean chilli, steamed rice, guacamole and crispy onion (ve)

Charred butternut, rosemary and red pepper lasagne (ve)

Mac 'n' cheese (v)

Cold

Smoked chicken, mango and orange salad

Tuna niçoise

Fragola, feta, watermelon, cucumber and mint salad (v)

Candied beetroot, crumbled feta and toasted pine nuts (ve)

Smoked tofu, shoestring vegetables, oriental dressing (ve)

Mini meze – falafel, hummus, olives and flatbread (ve)

Dessert

Pecan pie (v)

Lemon tart (v)

Lemon polenta cake(v)

Key lime cheesecake (v)

Chocolate brownie (ve)

Mango and pineapple Eton Mess (ve)

Carrot cake (ve)



SEATED LUNCH / DINNER

Minimum 20 people. £59.95 per person for 3 courses including coffee and chocolate truffles

We have created a delicious three course menu, suitable for lunch or dinner, using seasonal ingredients.

Please select the same starter, main course, and pudding for all your guests, dietary preferences can be catered for.

Should you wish to discuss a bespoke menu, one of the Searcys team will be more than happy to assist you with further options.

Starters

Burrata, tomato and basil tapenade, Parmesan crisp, basil oil (v)

Shallot and shiitake mushroom tart tatin, pea shoots and corn relish (v)

Charred asparagus, romesco sauce, shaved Parmesan and crispy egg (v)

BBQ cauliflower, madras cauliflower purée, maple roasted garlic, piccalilli emulsion (ve)

Salt baked heritage carrot, smoked almond, coconut yoghurt harissa verbena, puffed rice (ve)

Wild mushroom and truffle pâté, charred chicory, grape chutney (ve)

Heritage beetroot, creamed tofu, pea shoot salad, mustard dressing (ve)

Trio of salmon – beetroot cured, smoked and poached, celeriac remoulade, salsa verde dressing

Crab, crushed avocado, fennel and apple salad

Smoked chicken and mango tian, confit tomato and rocket salad

Honey glazed ham hock terrine, mustard remoulade, pickles

Main courses

Spinach and ricotta stuffed chicken, parmentier potatoes, charred courgettes

Five spiced confit duck leg, sesame bok choy, noodles

Lamb rump, roasted garlic mash, crushed peas, mint salsa (£5.00 supplement)

Braised beef cheek, horseradish crushed potatoes, summer greens, carrot purée (£5.00 supplement)

Slow cooked pork belly, toffee apple glaze, potato rosti, hispi cabbage, roasted carrot

Roasted sea bream, Mediterranean vegetable ragu, charred broccoli, baby potatoes

Poached salmon, lemon hollandaise, wilted spinach, saffron potatoes

Bell pepper and aubergine timbale, herbed orzo, confit tomato, tomato pesto, courgette (ve)

Roasted cauliflower steak, carrot and ginger purée, roasted new potatoes, glazed petit pan (ve)

Tagine roasted vegetable stuffed aubergine, harissa spiced couscous, wilted spinach and balsamic roasted tomatoes (ve)

Spinach and leek risotto cake, charred broccoli, smoked sweetcorn purée, purple basil dressing (ve)



SEATED LUNCH / DINNER (continued)

Puddings

Coconut panna cotta, caramelised pineapple, cardamom and Malibu syrup, toasted coconut (ve)

Toffee banana tart tatin, vanilla ice cream (ve)

Dark chocolate mousse, chocolate brownie, chocolate sauce, strawberry sorbet (ve)

Mango parfait, coconut sorbet, lemon balm

Marshmallow crème brûlée, shortbread

White chocolate, lemongrass and mascarpone cheesecake, raspberries, ginger crumb

Chocolate and raspberry bar, gin-soaked raspberries

Lemon meringue tart, candied nuts, cream

British cheese plate with fruits and chutney (£3.00 supplement)



WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV	£52.00
Drappier, Carte d'Or Brut NV	£54.00
Searcys Classic Cuvée Brut, Surrey, England NV	£47.00
Ca'del Console Prosecco extra dry, Italy NV	£38.50
Ca'del Console Prosecco Rosé, Italy NV	£38.50
Bottega Sparkling 0% Prosecco (alcohol-free)	£28.00

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy	£28.00
Vinuva Organic Pinot Grigio, Sicily, Italy (ve)	£29.50
Joie de Vigne, Marsanne-Vermentino	£31.50
Maison Belenger, IGP, Côtes de Gascogne	£32.50
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France	£34.50
Gérard Bertrand Naturalys, Organic Sauvignon Blanc, Occitanie  	£34.50
Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy	£37.50
Jean-Marc Brocard, Chablis Sainte-Claire	£40.50

Rosé wine

Antonio Rubini Pinot Grigio Rosato, IGT, Pavia, Italy	£29.00
Le Bosq Rosé, Vin de France, Languedoc, France	£31.50

Red wine

Castillo de Mureva Organic, Tempranillo, Spain	£28.00
Monte Verde Merlot, Central Valley, Chile (ve)	£29.00
La Troubadour, Carignan-Grenache, Languedoc, France	£29.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy	£32.50
Gérard Bertrand Naturalys, Pinot Noir, Organic, Occitanie  	£34.50
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France	£35.50
Conde de Valdemar, Rioja, Crianza, Spain	£34.50
Montagne-Saint-Émilion, Chateau Montaignillon, Bordeaux, France	£47.50

Dessert Wine and after-dinner drinks available on request



DRINKS LIST

Beers and Cider (330 ml)

Brewdog Punk AF IPA, UK 0.5%	£4.75
Brewdog Nanny State lager, UK 0.5%	£4.75
Camden Hells Lager, UK, 4.6%	£5.00
Peroni, Nastro Azzurro, Italy 0.0%	£5.00
Freedom lager, UK 4%	£5.00
Toast Rise Up Lager, UK 4.6%	£5.50
Toast Grassroots Pale Ale, UK 4.1%	£5.50
Aspall Draught Cyder, Suffolk UK 5.5%	£5.25

Soft drinks

Mineral water (750ml)	£3.85
Mineral water (330ml)	£2.20
Pressed juices (1 litre)	£7.85
Apple/orange/cranberry/pineapple	
Cans of Coke, Diet Coke, Sprite and Fanta (330ml)	£2.25

Cocktails £10.00 per glass

Garden Cocktail

Gin, St Germain, lemon and soda water

Espresso Martini

Vodka, coffee liqueur and Arabica coffee

Classic Mojito

Rum, mint, lime juice and soda water

Berry Mojito

Rum, crème de cassis, mint, lime juice and soda water

Whiskey sour

Whiskey, lime and sugar syrup

Mocktails £12.00 per litre

Elderflower presse

Elderflower cordial, mint, sparkling water

Blueberry presse

Blueberry cordial, lemon, sparkling water

Virgin Mojito

Lime, mint, apple juice, soda



DRINKS PACKAGES

Packages include all the listed drinks, served for the chosen time period.

- Searcys selected red and white wine
- Bottled beer/alcohol-free beer
- Elderflower presse
- Filtered water
- Nibbles

One hour £16.50

Two hours £26.75

Three hours £34.50

Add Prosecco to any package for £6.50 per hour

Contactless or account bars are available on request.

Minimum spend applies (per bar requested)

£300 for beer, wine and soft drinks bar

£500 for full bar

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

FOR MORE INFORMATION PLEASE CONTACT:

barbican

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