

EST · 1847

SEARCYS

LONDON

Gray's Inn British Inspired Menu

London cured smoked salmon, pickled cucumber, whipped horseradish

Searcys signature oak smoked salmon, lightly pickled cucumber, horseradish and apple infused whipped cream

Benchers' Table

Loin of highland venison, roasted Jerusalem artichoke mash, braised red cabbage, juniper and redcurrant jus

Loin of venison lightly cured with smoked sea salt, black pepper and crushed juniper seared and roasted, Jerusalem artichoke flavoured mash, sweet and sour red cabbage, lamb jus infused with juniper and red currants

Body of Hall

Short rib of Hereford beef, roasted Jerusalem artichoke mash, braised red cabbage, red wine jus

Beef short rib, slow roasted, Jerusalem artichoke flavoured mash, sweet and sour red cabbage, beef and red wine jus

St Ewes egg custard tart, poached Lincolnshire forced rhubarb

Classic custard tart finished with fresh nutmeg served with Lincolnshire forced rhubarb poached in a vanilla syrup

Vegetarian

Starter

Pickled beetroot terrine, Rosary goats' cheese, apple, horseradish cream and compressed celery V

Main

Pumpkin and split pea pie, roasted Jerusalem artichoke mash, braised red cabbage, carrots and rosemary gravy VG