

breakfast

served until 12 noon

bakery

croissant, butter, jam / almond croissant / pain au chocolat / pain aux raisins v	3.75
banana bread / flowerpot muffins v	4.00
sourdough and granary toast, butter, jam v	4.00

light selection

chia, coconut, almond, berries ve	4.50
porridge, fruit compote or london honey v	4.50
greek yoghurt v	5.50
with choice of: handmade granola v / summer fruit salad v / poached plums, apricots, peaches v	

smoothies and juices all 4.50

seasonal berries ve / kale, cucumber and apple ve / mango, passionfruit and orange ve / orange juice ve	
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coffee

espresso / macchiato / americano / filter coffee	3.50
flat white / cappuccino / latte / iced latte	3.75
mocha	3.95

tea all 3.25

clipper everyday / earl grey / green / herbal and fruit / iced tea	
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almond and oat milk	+0.25
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Decaffeinated options and soy milk are available.

all day dining

served from 12 noon

kitchen

mains

superfood salad, grains, broccoli, black beans, pomegranate, grapefruit, avocado ve	9.00
chicken caesar salad, anchovies, croutons	13.00
courgette, pea, goat's cheese, pappardelle pasta v	11.00
grilled sea trout, leaf salad, sorrel mayonnaise	14.00
glazed chicken breast, warm potatoes, mustard dressing, leaf salad	14.50
6oz hereford beef burger, mature cheddar, tomato relish, chips	15.00
freedom pils-battered haddock, chips, crushed peas, tartar sauce	17.50

sides all 3.50

thin-cut chips ve	
tenderstem broccoli ve	
honey-roast carrots v	
garden salad ve	

puddings

affogato, espresso, vanilla ice cream v	5.00
lemon posset, hazelnut butter shortbread v	6.00
salted caramel chocolate tart, honeycomb v	6.50
oakchurch farm strawberries, double cream v	6.50
selection of handmade ice creams, sorbets v	6.00
british cheeses, chutneys, seeded crackers v	10.00

deli

sharing rosemary, potato cob loaf, salted butter v	4.50
seasonal selection of salads v	8.00
served with: stilton and mushroom tart v	13.00
sumac-glazed chicken	15.00
searcys smoked salmon, horseradish	16.00
hampshire watercress and potato soup, crusty bread, butter v	8.00
honey-roast salmon, dill cream cheese, seeded bagel, hand-cut crisps	9.00
hummus, spiced chickpea, pickled carrot, salad, flatbread wrap, hand-cut crisps ve	8.00

bakery

handmade buttermilk scones cornish clotted cream, strawberry jam v	5.50
toasted tea cake, salted butter v	4.00
victoria sandwich v	4.50
coffee and walnut cake v	4.50

food

BY SEARCYS

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.
A 12.5% discretionary service charge will be added to your final bill.
All prices are inclusive of VAT at 20%.

v = vegetarian ve = vegan

soft drinks

beer
+ cyder

frobishers 250ml orange / apple juice	4.00
coca cola / diet coke 330ml	2.75
san pellegrino 330ml limonata / aranciata rossa	3.00
fentimans 275ml rose lemonade / english elderflower / ginger beer	4.00
one water 330ml / 750ml still /sparkling	2.50 / 4.50
homemade lemonade classic / raspberry	4.50

freedom 4 lager, uk, 330 ml, 4%	4.50
freedom pale ale pale ale, uk, 330ml, 4.2%	4.50
curious brew lager, uk, 330 ml, 4.7%	5.50
vedett extra white white beer, belgium, 330ml, 4.7%	5.50
aspall draught suffolk cyder, uk, 330 ml, 5.5%	5.00

wine

champagne and sparkling	125ml	150ml	bottle
greyfriars, cuvée brut, sparkling wine, nv	8.50	10.50	39.00
searcys selected cuvée brut, champagne, nv	9.50	11.50	53.00
drappier, carte d'or, brut, champagne, nv			56.00
laurent perrier, rosé, brut, champagne, nv			95.00

white	175ml	375ml	bottle
marsanne, vermentino, joie de vigne blanc, france, 2016	5.25	12.00	21.00
pinot grigio, vinuva, organic, italy, 2016	5.50	13.00	23.50
côtes de gascogne, maison belenger, france, 2016			25.50
picpoul de pinet, beauvignac, france, 2017			28.50
chenin blanc, vineyard selection, kleine zalze, south africa, 2016			29.50
sauvignon blanc, satellite, new zealand, 2016			34.00

red	175ml	375ml	bottle
merlot, errazuriz 1870, teno block, chile, 2016	5.25	12.00	21.50
carignan, grenache, le troubadour, france, 2016	5.50	13.00	22.50
shiraz, mourvèdre, viognier, front row, south africa, 2016			25.00
montepulciano d'abruzzo, villa dei fiori, italy, 2016			26.00
malbec, portillo, argentina, 2017			28.00
dão tinto, prunus, private selection, portugal, 2015			31.00

rosé	175ml	375ml	bottle
le bosq rosé, france, 2016	6.00	14.00	22.00
château gabriel, organic, côtes de provence, france, 2016			36.00

sweet	100ml	bottle
jurançon, château jolys, cuvée jean, france, 2015	8.00	28.00

All wines sold by the glass are available as a 125ml measure.

cocktails

negroni beefeater gin, campari, martini rosso	9.00
aperol spritz aperol, italian spumante, soda water	9.50
the secret garden apricot liqueur, elderflower, rhubarb bitter, english sparkling wine, cucumber, fresh mint	10.00
searcys champagne cocktail grand marnier, absolut vodka, peach liqueur, brown sugar, champagne	11.00

hot drinks

coffee espresso / macchiato / americano / filter coffee	3.50
flat white / cappuccino / latte / iced latte	3.75
mocha	3.95
tea all 3.25 clipper everyday / earl grey / green / herbal and fruit / iced tea	
searcys hot chocolate	4.00
babyccino	1.50
hot chocolate	1.50
almond and oat milk	+0.25

Decaffeinated options and soy milk are available.

drinks