

Pre-Theatre Menu

Starter

Spring minestrone soup, basil pesto (ve)
Buffalo mozzarella, tomato, black olives (v)
Cured mackerel, cucumber, dill, buttermilk dressing
Fennel salami, walnuts, pickled mushroom salad
Chicory, gorgonzola and walnut salad (v)

Main courses

Cavatelli with tomato sauce and basil (ve)
Pea risotto, Pecorino cheese (veo)
Poached sea trout, spring vegetables, lemon cream
Chicken breast, wild garlic emulsion, farro, radicchio salad, jus
Braised beef and truffle tortellini, hazelnut, sage, butter sauce

Sides

Mixed leaf salad 3.50
Tomato and onion salad 3.50
Roast heritage potatoes 4.50

Puddings

Tiramisu
Apricot and almond tart, amaretto ice-cream
Pistachio filo cannoli, stracciatella ice-cream
Poached rhubarb, bourbon vanilla ice-cream, vegan meringue (ve)
Selection of homemade ice creams and sorbets (veo)

Cheese

Italian cheese selection, sea salt crackers (4.50 supplement)

The Barbican chocolate collection created by William Curley
Rosemary and olive oil, sea salt caramel, thyme and heather honey 3.50

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

1 course 18.00 2 courses 23.50 3 courses 27.50

All prices include VAT.

A 12.5% discretionary service charge will be added to your final bill. All gratuities are transferred to the team alone.
Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the Searcy's team who will be pleased to discuss your needs with the duty manager.