

ARE YOU A SAINT OR A SINNER?



Searcys at The Gherkin Head Chef Barry Tonks and health guru Alice Liveing 'Clean Eating Alice' have teamed up to co-create a menu offering diners a combination of healthy or indulgent dishes. Which will you choose?

3 course lunch £40.00 | 3 course dinner £45.00



STARTER

Roasted aubergine / feta / tahini / pomegranate
Super seed loaf / smoked salmon / minted yoghurt

Foie gras / quince / sauternes / pain d'épice
Pumpkin volute / slow cooked duck egg /
Iberico ham / Perigord truffle
Lobster ravioli / lobster & Armagnac bisque / cauliflower purée

MAIN COURSE

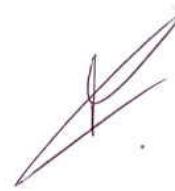
Venison / soy / pomegranate / ginger /
miso-glazed parsnip fries
Spiced Cod / turmeric roasted cauliflower

Slow-braised Ox-cheek / Rossini style /
foie gras / Perigord truffles
Butter roasted halibut / scallop & octopus daubé /
sweet potato / kale
Truffle risotto / aged parmesan / Perigord truffles / truffle oil

DESSERT

Cocoa & Chia seed energy balls / vanilla ice cream /
70% chocolate
Maple syrup French toast / Greek yoghurt /
blackberry chia jam

Baba au rum / crème Chantilly / aged Rum
Apple Tart Tatin / vanilla ice cream / 2, 3 or 4 to share



SWEET TREATS

Ice creams / vanilla / prune & Armagnac / today's flavour
Sorbets / passion fruit / lemon / today's flavour
All our ice creams & sorbets are made and churned daily

CHEESE

All our cheese is matured and supplied by Mons (as an extra course £14.00 supplement)

PLEASE CONTACT: SEARCYSRECEPTION@SEARCYS.CO.UK OR CALL 020 7071 5025 TO BOOK