

# BARBICAN

## Brasserie

BY SEARCYS

1 COURSE 19.50 | 2 COURSES 28.50 | 3 COURSES 34.00

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

### For the table

<b>Smokey Salamanca olives</b> (VE) (167kcal)	4.50
<b>Rosemary roasted nuts</b> (VE) (370kcal)	4.50
<b>Flatbread and dips</b> (VE) (518kcal)	9.50
<b>Rosemary and garlic baked Camembert</b> smoked chilli jam, focaccia (V) (430kcal)	15.00

### Starters

<b>Burrata</b> grilled courgettes, salsa verde, pumpkin seeds (V) (539kcal)	
<b>Pan-fried mackerel</b> blood orange, sultanas, balsamic, pinenuts (345kcal)	
<b>Duck and chestnut terrine</b> marinated figs, radicchio, seeded cracker (640kcal)	
<b>Cornish monkfish cheeks</b> celeriac cream, pickled mushroom (6.50 supplement) (354kcal)	
<b>Za'atar roasted beetroot</b> vegan harissa yoghurt, mint, nigella seeds (VE) (120kcal)	
<b>Parma Ham</b> pear, Gorgonzola, watercress (448kcal)	

### Main Courses

<b>Pan-seared hake</b> cannellini bean and chorizo stew, roasted onions, artichoke hearts (429kcal)	
<b>Pork cutlet</b> honey glazed swede, rainbow chard, cider and mustard sauce (624kcal)	
<b>Roasted cauliflower</b> red pepper and tomato tapenade, spiced chickpeas, sunflower seeds (VE) (350kcal)	
<b>Chicken breast</b> carrot puree, grilled gem lettuce, fennel, lovage pesto (575kcal)	
<b>Lemon and kale risotto</b> Taleggio cream (VEO) (717kcal)	
<b>Wild boar ragu</b> rigatoni pasta, nduja, crispy sage, hazelnut (901kcal)	
<b>Teriyaki glazed salmon</b> bok choy, pickled ginger, seaweed, horseradish and caviar cream (10.50 supplement) (664kcal)	
<b>Sirloin steak</b> pearl barley, sprouting broccoli, silverskin onions, turnip puree, truffle and bone marrow (12.50 supplement) (1109kcal)	

### Sides

<b>Tempura vegetables</b> smoked Amazonian chilli mayo (VE) (298kcal)	6.25
<b>Miso glazed carrots</b> (VE) (107kcal)	6.00
<b>Baby boiled potatoes</b> herb butter (VEO) (340kcal)	6.00
<b>Roasted broccoli</b> Parmesan (VEO) (194kcal)	6.00

### Puddings

<b>Pineapple cake</b> spiced rum caramel, clotted cream (637kcal)	
<b>Yuzu and clementine posset</b> matcha crumble (423kcal)	
<b>Cropwell Bishop Stilton</b> apple and walnut chutney (402kcal)	
<b>Vegan espresso crème caramel</b> pistachio (VE) (385kcal)	
<b>Manchego</b> quince membrillo (447kcal)	
<b>Ice cream selection (V)</b> honeycomb (116kcal) rum and raisin (125kcal) vanilla clotted cream (130kcal)	

### Try a cocktail

**Winter Pisco sour** 12.00

El Gobernador Pisco, clementine and lemon juice, egg white, bitters, sugar

See the bar menu for more cocktails and drinks!

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcals a day.

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### Champagne & Sparkling Wine

	125ml	Bottle
<b>Searcys Selected Cuvée, Brut, Champagne, NV</b>	13.00	68.00
<b>Searcys Selected Cuvée, Rose, Brut, Champagne, NV</b>		70.00
<b>Searcys Selected Cuvée Magnum Brut, Champagne, NV</b>		125.00
<b>Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England</b>		53.00
<b>Casa Canevel Prosecco Extra Dry, NV, Veneto, Italy</b>	8.00	39.00
<b>Marchese Antinori, Franciacorta DOCG Cuvée, Brut, NV, Lombardy, Italy</b>	11.00	55.00

### Rosé Wine

	175ml	500ml	Bottle
<b>Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2022.</b> Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.	8.75	23.00	31.00
<b>Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022.</b> A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.75	36.00	46.00

### White Wine

	175ml	500ml	Bottle
<b>Borsari Inzolia, Terre Siciliane, Sicilia, Italy.</b> Fresh and light with lemon and peach fruit notes.	8.50	22.00	29.00
<b>Côtes de Gascogne, Maison Belenger, South West, France, 2022.</b> Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity.			33.00
<b>Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022.</b> Characterised by citrus notes, tropical fruits flavours, well balanced acidity.	10.00	27.00	36.00
<b>Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2022.</b> Floral and stone fruits notes, fresh tropical fruits and mineral taste.	11.50	31.00	40.50
<b>Spinyback Sauvignon Blanc, Nelson, New Zealand, 2022.</b> Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish.	12.00	32.00	42.50
<b>Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021.</b> An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish.	12.75	35.50	46.00
<b>Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022.</b> Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious.			54.50

### Red Wine

	175ml	500ml	Bottle
<b>Castelbello Rosso, Italy.</b> A soft, fruity red with juicy red berry fruit flavours.	8.50	22.00	29.00
<b>Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2021.</b> Smooth and easy-drinking with a delicate aroma and flavour of red fruits.	8.75	24.50	33.00
<b>Merlot, Goleta, Central Valley, Chile, 2020.</b> Fruity red with juicy plums, succulent blackcurrants, and soft tannins.	9.75	27.00	36.00
<b>Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2018.</b> Intense aromas of ripe fruit integrated with spicy nuances from the oak.	10.75	28.00	39.00
<b>Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2019.</b> Big tannins as well as ripe black fruits.			40.50
<b>Fresco di Masi, Rosso Organic, Veneto, Italy, 2021.</b> Soft and well-rounded, unfiltered and organic.	12.00	34.00	42.50
<b>Santa Cristina, Chianti Superiore DOCG, Italy, 2020.</b> Bright cherry fruit taste and just enough bitterness.	12.75	36.00	46.50
<b>Fleurie, La Madone, Geoges Duboeuf, France, 2020.</b> Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits.			50.50