

BARBICAN

Brasserie

BY SEARCYS

Puddings

Pistachio cheesecake

raspberry sorbet (V) (337 kcal)

Dark chocolate mousse

red wine poached pears, almonds,
amaretto ice-cream (V) (580 kcal)

Roquefort

pear compote, toasted pecans (V) (351 kcal)

Vanilla rice pudding

mango, toasted coconut flakes (VE) (222 kcal)

Somerset Brie

spiced tomato and rosemary chutney (V) (350 kcal)

Ice cream selection (V)

honeycomb (116 kcal)

rum and raisin (125 kcal)

vanilla clotted cream (130 kcal)

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.

V = vegetarian | VE = Vegan

BARBICAN

Brasserie

BY SEARCYS

Cocktails

Chocolate Martini	12.00
Makers Mark, Baileys, Malibu, orange bitters	
Brandy Alexander	12.00
Courvoisier, double cream, Crème de Cacao, cinnamon syrup	
Chocolate Lover's Negroni	12.00
Gin, Campari, Red Vermouth, Crème de Cacao, chocolate bitters	
After-dinner Negroni	12.00
To be enjoyed after a meal or whenever a fitting occasion arises. Gin, Red Vermouth, Campari and an espresso	
Winter Hazelnut Negroni	13.00
Campari, Bourbon, Frangelico, Sweet Vermouth. Rich and indulgent	

Dessert Wine

	75ml	½ Bottle
Dindarello Fior d'Arancio, Veneto, Italy, 2018	9.50	32.00
Peach and dry fruits, with a citrusy freshness		



@SEARCYSLONDON