

BARBICAN

Brasserie

BY SEARCYS

1 COURSE 21.00 | 2 COURSES 29.50 | 3 COURSES 35.00

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

For the table

Smokey Salamanca olives (VE) (167 kcal)	4.50
Rosemary roasted nuts (VE) (370 kcal)	4.50
Flatbread and dips (VE) (518 kcal)	9.50
Rosemary, garlic and truffle baked Camembert cranberry jam, focaccia (V) (430 kcal)	15.00

Starters

Roasted Jerusalem artichoke celeriac, preserved lemons, sunflower seeds (VE) (113 kcal)	
Burrata chicory, green apple, pomegranate dressing (V) (360 kcal)	
Juniper and citrus cured gilt-head seabream radish, dill, orange gel (364 kcal)	
Fennel salami pickled mushrooms, rocket, pine nuts (314 kcal)	
Seared scallops cauliflower puree, black pudding, sapphire (6.50 supplement) (511 kcal)	
Ham hock terrine smoked cucumber, apple chutney, seeded crackers (368 kcal)	

Main courses

Lentil, mushroom and chestnut pie kale, orange and miso sauce (VE) (405 kcal)	
Baked sweet potato spinach, chilli, tahini yoghurt and spiced chickpeas (VE) (294 kcal)	
Roasted tomato risotto feta cream, black olives (VEO) (708 kcal)	
Pan-fried trout braised fennel, artichoke, tarragon vinegarette (271 kcal)	
Herb-crusted cod tenderstem broccoli, pea puree, caviar, lemon cream sauce (8.00 supplement) (1041 kcal)	
Pecan, sage and onion stuffed turkey roulade red cabbage, parsnips (568 kcal)	
Wild boar ragu pappardelle pasta, Parmesan and hazelnuts (1069 kcal)	
Braised beef short ribs Parmesan polenta, baby carrots, parsnip crisp, red wine sauce (12.50 supplement) (883 kcal)	

Sides

Tempura vegetables truffle mayonnaise (VE) (275 kcal)	6.25
Brussels sprouts pancetta, balsamic (VEO) (130 kcal)	6.00
Garlic and rosemary roasted potatoes (VE) (105 kcal)	6.00
Thyme and honey glazed carrots (VEO) (103 kcal)	6.00

Puddings

Pistachio panna cotta coconut, passionfruit gel (VE) (944 kcal)	
Sticky toffee pudding clotted cream (V) (716 kcal)	
Caramelised goat's cheese grape and lemon compote, walnuts (V) (311 kcal)	
Meringue ricotta, clementines, lemon balm (V) (202 kcal)	
Ice cream selection honey and stem ginger, rum and raisin, vanilla clotted cream (V) (393 kcal)	
Chocolate dome vanilla ice cream, Christmas pudding crumb, candied orange, brandy cream (4.50 supplement) (V) (697 kcal)	

Try a festive Negroni!

Winter hazelnut negroni 13.00

Campari, Bourbon, Frangelico, Sweet Vermouth. Rich and indulgent.

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
Searcys Selected Cuvée, Brut, Champagne, NV	13.00	71.00
Searcys Selected Cuvée, Rosé, Brut, Champagne, NV		73.00
Searcys Selected Cuvée Magnum Brut, Champagne, NV		130.00
Searcys English Sparkling Classic Cuvée, Brut, NV, Surrey, England		55.00
Bottega Poeti Prosecco Brut, Veneto, Italy	8.50	45.00
Bottega Poeti Prosecco Rosé Brut Veneto, Italy		48.00

Rosé Wine

	175ml	500ml	Bottle
Rosato Colline delle Rosé, Organic, Sicily, Italy, 2022 Fresh and fruity crisp with aromas of red and black fruits	9.00	23.50	32.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2022 A classic Provençal rosé with delicate red fruits	13.00	36.50	47.00

White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy Fresh and light with lemon and peach notes	8.75	22.50	29.50
Côtes de Gascogne, Maison Belenger, France, 2022 Spicy, floral, citrus aromas with great minerality and delicate acidity	9.25	23.50	34.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2022 Tropical fruit flavours, well-balanced acidity	10.25	27.50	37.00
Organic Catarratto, Montalto, Sicily, 2022 Fruity, with a crisp yet rounded palate			40.50
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022 Bursting with vibrant aromas of citrus and tropical fruits	12.25	32.00	44.50
Albariño, Vinabade, Rías Baixas, Galicia, Spain, 2022 An aromatic wine, with notes of peach and a crisp, fresh saline finish	13.00	36.00	47.00
Sandstone Ridge, Albourne Estate, Sussex, England, 2018 A breezy, jasmine and grapefruit-filled wine with clean, long lines of acidity that shimmer on the finish.			56.00

Red Wine

	175ml	500ml	Bottle
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020 Intense spicy, cherry aroma with rich, ripe dark fruit flavours	8.75	22.50	29.50
Good Natured Organic Shiraz, Spier, Western Cape, 2022 Plums and spice on the palate with a creamy finish	9.25	25.50	35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2019 Intense aromas of ripe fruit with spicy nuances from the oak	11.00	28.50	40.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018 Fresh red berry fruit flavours with oak notes, leading to a long finish	11.50	29.50	43.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, 2022 Robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavourful finish			44.50
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020 Generous and complex nose of cherry and wild strawberry	12.00	34.50	45.00
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2021 Sweet blackberry and cherry flavours showing energy with a floral and gently tannic finish			65.00