



116
PALL MALL

Hospitality
Spring/Summer 2023

Thank you for your interest in 116 Pall Mall

116 Pall Mall is located in the heart of London – our Georgian building is home to the Institute of Directors with Searcys providing exceptional service.

The building showcases period charm and unique heritage housing original 18th century paintings and grand chandeliers. All of our rooms are perfectly versatile for any style of event with an array of catering options from bowl foods and fork buffets to afternoon teas and food stations, 116 Pall Mall is perfect to suit all your catering needs.

Our co-working spaces are open every weekday to members and non-members with refreshments available and a seasonal menu on offer in our Brasserie.

On our top floors, we have our modern Business Centre that includes state of the art training and conference suites. Down on our lower ground floor, the exposed brick Champagne Bar is the perfect way to end your day, with one of the largest selections of magnums in London including Searcys very own champagne.

From all the team, we look forward to welcoming you to 116 Pall Mall.



We are also thrilled to have been awarded the Event Caterer of the Year at The Foodservice Cateys 2022, sponsored by The Simple Root.

All prices are in Sterling and are excluding VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

We would love to tell you what's in our food to assist you with your choice.

+44 (0)20 3814 7592 | info@116pallmall.com | 116pallmall.com

EST · 1847
SEARCYS
LONDON



Healthy living

We have created a number of healthier choices throughout our event menus to help you maintain a healthy balanced lifestyle.

Our talented Searcys Chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well balanced healthy lifestyle.

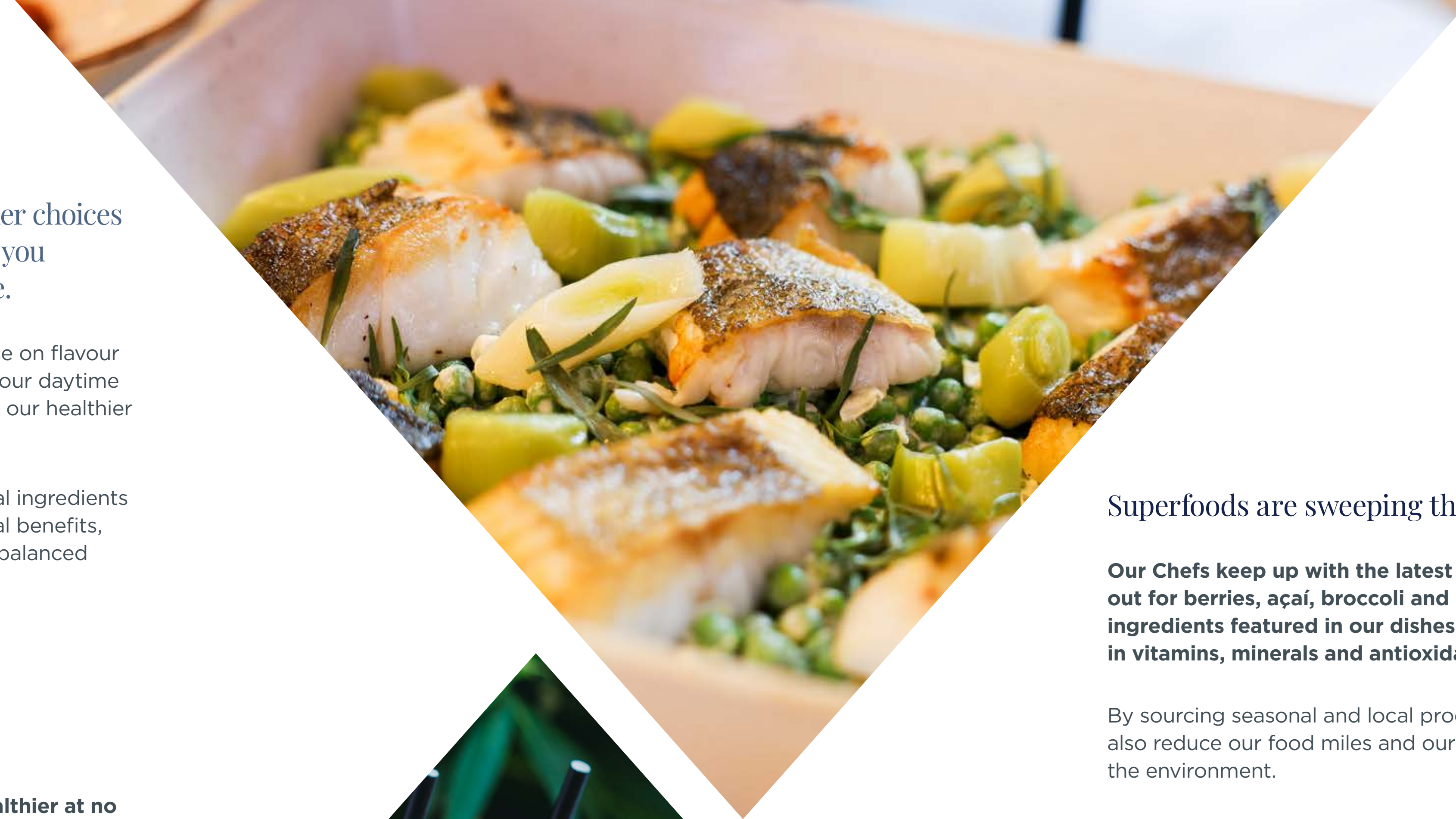
Healthy swaps

Swap your biscuit breaks for something healthier at no extra charge.

Choose from delicious freshly blended smoothies, home-made granola, pick-meup powershots, low fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.



OUR GREEN LEAF INDICATES HEALTHIER LIFESTYLE CHOICES WITHIN OUR DAYTIME EVENT MENUS



Superfoods are sweeping the nation

Our Chefs keep up with the latest trends, look out for berries, açai, broccoli and other such ingredients featured in our dishes, they are rich in vitamins, minerals and antioxidants.

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

Choose low-fat dairy options as part of our healthier lifestyle choices.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.

Our grains are high in fibre with slow releasing energy to keep you fuller for longer.

Searcys sustainability pledges

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.

FOOD



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



beyond food
inspiring a future beyond homelessness



HOTEL SCHOOL

Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community

Refreshments & breaks

Prices per person

Freshly brewed tea and coffee	£3.75
Freshly brewed tea and coffee, whole fresh fruit (v)	£4.15
Freshly brewed tea and coffee, selection of biscuits (v)	£4.65
Freshly brewed tea and coffee, mini pastries (v)	£5.65
Freshly brewed tea and coffee, mini cakes (v)	£6.15
Still or sparkling water (750ml)	£3.25
Selection of mini pastries (v)	£3.75
Flowerpot muffins (v)	£2.85
Mini cake selection (v)	£2.85
Whole fresh fruit (v) 🌿	£2.65
Sliced fresh fruit platter (v) 🌿	£4.75

Healthy swaps

Why not swap your biscuit breaks for something healthier at no extra charge?

- Bircher muesli (v) 🌿
- Greek yoghurt, pecan and almond granola (v) 🌿
- Tropical fruit skewer, passion fruit sauce (ve) 🌿
- Cucumber, spinach and ginger smoothie (ve) 🌿
- Soya and chia seed yoghurt, mango compote (ve) 🌿

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Breakfast

Kick start the day ahead with a choice of healthy or traditional breakfast dishes.

Prices per person

Simple continental breakfast **£14.50**

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad
Freshly brewed tea and coffee and Orange juice (v)

Deluxe breakfast **£16.75**

Mini croissant, pain au chocolat, pain aux raisins (v)
Fresh fruit salad (ve)
Yogurt, berry and granola (v)
Freshly brewed tea and coffee
Orange juice (v)

Traditional English breakfast **£13.50**

Smoked bacon, Lincolnshire sausage

or

Portobello mushroom and spinach bap (v)

Freshly brewed tea and coffee
Orange juice (v)

Healthy start **£20.00**

Power shots:
Strawberry, banana and ginger (v) or
Raspberry and satsuma (v)
Goji berry fruit platter (ve)
Muesli, natural yoghurt (v)

Porridge with:
Pumpkin seeds and cranberries (v)
or
Pecans, walnuts and honey (v)
Freshly brewed tea and coffee
Orange juice (v)

Full English breakfast **£20.00**

Free-range scrambled eggs (v)
Black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes and hash brown (v)
Freshly baked bread, butter, preserves and marmalade (v)
Freshly brewed tea and coffee
Orange juice (v)

Vegan breakfast (ve) **£20.00**

Bacon, black pudding, sausage, grilled rosemary tofu, baked beans
Freshly baked bread, preserves and marmalade
Freshly brewed tea and coffee
Orange juice

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Working lunch

Our Chefs carefully prepare five fillings per day, including meat, fish and vegetarian options.

Option 1

Selection of 5 sandwiches with crisps,
seasonal fresh fruit platter |
Inclusive of freshly brewed tea, coffee
and filtered water

£25.00 per person | Minimum 5 guests

Sample sandwich menu

Salt beef, emmental, whole grain mustard
mayonnaise, linseed ciabatta

Chicken fajita, Mediterranean vegetables, whipped
avocado, spinach wrap 

Searcys smoked salmon, crushed avocado, multi-
seed loaf

Tomato, Laverstoke Farm mozzarella, rocket pesto,
linseed ciabatta (v)

Free range egg mayonnaise, spinach, pretzel roll (v)

Option 2

Add 3 finger food items to your sandwich lunch |
Inclusive of freshly brewed tea, coffee and
filtered water

£32.50 per person | Minimum 10 guests

Finger food


Smoked haddock fish cakes, saffron mayonnaise

Marinated lamb kofta, cucumber and mint yogurt

Roasted chicken breast, parmesan, Caesar dressing

Scottish salmon rilette, radish, toasted rye bread 

Wild mushroom arancini, parmesan, truffle
mayonnaise (v)

Spiced tempeh and vegetable skewers, lime
mayonnaise (ve) 

Caramelised red onion and mature cheddar tarts (v)

Desserts

Lemon crème tart meringue (v) (gf)

Red berries Eton mess (v) (gf)

Dark chocolate marquise, clotted cream
and mint (v) (gf)




Bento boxes

Why not select an all-in-one bento box for your lunch. Practical and stylish, select one menu for all guests.

£25.00 per person | Maximum 30 guests

Menu 1

Thai beef salad, pickled vegetables, sesame and soy dressing 

Chili prawn noodles salad, spring onion, ginger (gf) 

Soya glazed pork bao bun, siracha mayonnaise, crispy onion, coriander

Salted edamame beans 

Spiced tempeh and vegetable skewers, lime mayonnaise (ve) 

Menu 2

Harissa pulled chicken, chilli saffron pearl couscous

Roasted Mediterranean vegetables

British heritage tomato and cucumber Greek style salad (ve) 

Homemade hummus, pita bread (ve)

Spiced carrots, lentils, pomegranate, coconut yogurt (ve) 

Menu 3

Grilled Norfolk chicken, Caesar dressing, baby gem

Scottish salmon rilette, radish, toasted rye bread

Macaroni and cheese croquette, Jalapeño pepper and tomato sauce (v)


Quinoa, spinach and beetroot salad (ve) 

Potatoes and British asparagus

Menu 4


Rare roast Hereford beef, rocket and parmesan

Seared tuna Niçoise salad

Fresh mozzarella and British heritage tomato salad, extra virgin olive oil and balsamic dressing 

Courgette and mint pasta, basil and preserved lemon (ve)

Potato and red pepper frittata, saffron aioli

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Duke Gourmet Counter

Breakout in style with the Duke's Gourmet offer.

Choose 5 items from cold, hot and dessert options | Inclusive of a selection of bread rolls, filtered water and freshly brewed tea and coffee

£30.00 per person | Minimum 20 covers

Cold

Thai beef salad, pickled vegetables, sesame and soy dressing 🌿

Harissa pulled chicken, chilli saffron pearl couscous, roasted Mediterranean vegetables

Poached Scottish salmon, new potato, leek and mustard mayonnaise

Fresh mozzarella salad, basil, black olive, heritage tomato, extra virgin oil drizzle (v) 🌿

Spiced carrots, lentils, pomegranate, coconut yogurt (ve) 🌿

Courgette and mint pasta salad, basil and preserved lemon (ve) 🌿

Hot

Chargrilled lamb and vegetable skewers, cucumber and mint yogurt 🌿

Korean crispy chicken glazed with sweet and sticky sauce, jasmine rice

Haddock goujon and chips, mushy peas, tartare sauce

Pan roasted Scottish Cajun salmon, red pepper and tomato salsa 🌿

New potato and roasted Provençale vegetable, tomato and basil sauce (ve)

Dessert

Summer berry trifle (v)

Passion fruit cheesecake (v)

Seasonal fruit platter (ve) 🌿

Coffee and chocolate mousse with clotted cream (v)

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Day packages

Our menus and optional upgrades have been exclusively designed by our Executive Chef. We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

Full day catering meeting package

Filtered water available throughout the day

Morning

Selection of mini pastries (v)
Freshly brewed tea and coffee
Orange juice

Mid morning

Selection of biscuits (v)
Freshly brewed tea and coffee

Lunch

Sandwich lunch

£34.00

Selection of 5 sandwiches, crisps, seasonal fresh fruit platter

Sandwich and finger food lunch

£43.00

Selection of 5 sandwiches, 3 finger food items, crisps, seasonal fresh fruit platter

Bento boxes

£35.00

Duke Gourmet Counter

£44.00

(inclusive of soft drinks during lunch)

Afternoon

Selection of bite-sized cakes (v)
Freshly brewed tea and coffee

Half day catering meeting package

Filtered water available throughout the day

Morning

Selection of mini pastries (v)
Freshly brewed tea and coffee
Orange juice

Mid morning

Selection of biscuits (v)
Freshly brewed tea and coffee

Lunch

Sandwich lunch

£28.00

Selection of 5 sandwiches, crisps, seasonal fresh fruit platter

Sandwich and finger food lunch

£38.00

Selection of 5 sandwiches, 3 finger food items, crisps, seasonal fresh fruit platter


Bento boxes

£29.00

Duke Gourmet Counter

£40.00

(inclusive of soft drinks during lunch)

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Hot & cold fork buffet

Our Chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.


Choose 1 buffet option | Inclusive of filtered water, and freshly brewed tea and coffee

£35.00 per person | Minimum 30 guests


Menu 1

Harissa marinated chicken supreme, green olives and preserved lemons
Roasted seabass filets, courgettes, capers and parsley sauce 
Aubergine and red pepper tagine, toasted almonds (ve)
Mediterranean cous cous, pomegranate and mint (ve) 
Spiced roasted potato with coriander and tomato (ve)
Greek tomato and cucumber salad (ve) 
Pita bread (v)
Almond and coconut tart (v)



Menu 2


Rosemary marinated lamb shoulder, confit shallots, minted lamb jus
Artic cod supreme, braised leeks, peas and tarragon cream sauce
Caramelised red onion and cheddar cheese tarts (v)
Maple glazed carrots (ve)
Creamy potato salad with chives parsley
Mixed leaf salad, balsamic dressing (ve) 
London sourdough (v)
Somerset butter (v)
Apple and rhubarb crumble, vanilla custard (v)

Menu 3

Norfolk chicken korma, crispy shallot, coriander
Seafood Madras curry, lentil dhal, cucumber yogurt
Chickpeas and cauliflower Keralan curry (ve)
Fragrant basmati rice (ve)
Cucumber and tomato Kachumber salad (ve) 
Pickles and chutneys (v)
Naans bread and papadums (v)
Rice Khir saffron rice pudding (v)

Menu 4

Free range pork Italian style porchetta, seasonal cabbage, fennel and rosemary
Lemon marinated grilled seabream fillets, cherry tomato, olives and basil 
Spinach and ricotta cannelloni tomato and rich parmesan sauce (v)
Roasted new potato, Provençale vegetables (ve)
Mediterranean rice salad with seasonal beans (ve)
Panzanella salad with heritage tomatoes (ve) 
Rosemary and garlic focaccia (v)
Tiramisu (v)

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Canapés

Entertain and celebrate with bite size creations that use seasonal ingredients at their best.

Prices per person | Minimum 15 guests


3 canapés : £12.00

5 canapés: £17.00

8 canapés: £28.00

Additional canapé: £3.75

Cold

Norfolk chicken liver parfait, Sauternes gel, brioche
Scottish smoked salmon, lemon cream, blinis and caviar
Asparagus, pancetta, truffle mayonnaise (gf)
Portland crab and avocado roll 
Peas, broad beans and mint tart (ve)

Hot

Lamb kofta, cucumber and mint yogurt (gf)
Cheeseburger sliders, house tomato relish
Tandoori cauliflower samosa, mango and coriander chutney (ve)
Hake goujons and chips, tartare sauce

Sweet

Sicilian lemon cream and meringue choux (v)
Strawberry cheesecake tart (ve)
Caramelised pineapple skewer, coconut Chantilly (ve, gf)



Bowl food

Bowl food is a more substantial choice and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

Prices per person | Minimum 30 guests

4 bowl food: £30.00

4 bowl + 1 dessert: £34.50

Additional bowl: £5.50

Cold

Smoked Norfolk chicken, Caesar salad, focaccia croutons

Rare roast Hereford beef, celeriac remoulade, cornichon (gf)

Roasted beetroots, goat cheese, walnuts (v, gf) 

Seared tuna Niçoise, grill sourdough

Hot

Lincolnshire sausages, mash, onion gravy

Thai green chicken curry, coconut rice (gf)

Haddock fish and chips, tartare sauce

Spiced cauliflower lentil dhal, Kachumber salad (ve, gf)


Sweet

Red berries Eton mess (gf)

Pineapple and coconut yogurt fool (ve, gf)

Dark chocolate black forest gâteau

Seasonal fruit salad, summer berries sorbet (ve, gf) 

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Private dining

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.


Tea, coffee and petit fours included | 3 courses: £57.00 per person | Minimum 20 guests

Starters

Searcys gin infused salmon, lemon yogurt cream, fennel pollen, pickled dill cucumber (gf)

British heritage tomatoes, barrel aged feta, smoked almonds, basil (v) (gf) 

Portland crab salad, grapefruit, coriander, sourdough melba toast

Vegan burrata with broad beans, preserved lemons, marinated Romano peppers (ve) (gf) 

Norfolk chicken and duck terrine, caramelised onion, watercress and hazelnut salad

Hereford beef carpaccio, truffle mayonnaise, rocket salad, parmesan and aged balsamic gel (gf)

Mains

Arctic cod supreme, grilled tender stem broccoli, mussels, seaweed beurre blanc

Herdwick lamb rump steak, peas and baby gem fricassée, rosemary potato, mint jus

Spring beans and asparagus risotto, baked ricotta cheese, lemon verbena (v)

Corn fed chicken breast, creamed potato, morels, truffle and tarragon creme


Pan-fried beetroot gnocchi, chargrilled courgette, plant based stracciata, pine nuts (ve)

Crispy duck leg confit, chili Bok choy, plum sauce, honey and sea salt glaze

Desserts


Treacle tart, raspberry, vanilla Chantilly, lemon verbena (v)

Bitter chocolate marquise, whipped mascarpone, Searcys espresso ice cream (v)

Coconut panna cotta, mango and lime salad, passion fruit sorbet (ve, gf) 

Red berries Eton mess, honeycomb, toasted almonds, basil (gf)

Seasonal fruit salad, Searcys Champagne gel, elderflower sorbet (ve, gf)

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Private dining – premium options

Amuse bouche

£4.00 per person

Heritage tomato gazpacho, Portland crab, basil cress (gf) –
vegan modification available 🌱

Watercress vichyssoise, poached quail's egg, petite croutons (v) 🌱

Green asparagus, soft polenta, parmesan foam (v) (gf)

Palate cleanser

£3.75 per person

Crème de cassis sorbet and champagne jelly (v) (gf)

Sicilian lemon sorbet, pink grapefruit, lemon verbena (ve) (gf) 🌱

Pineapple, chili and ginger sorbet (v) (gf) 🌱

British cheese board

£18.00

Selection of three British cheeses, served with fig chutney,
grapes, and sourdough crackers.

Serves 2 people.

Starters

Native lobster salad, apple and celeriac remoulade
+£2.75 supplement

Scottish hand dived scallop, crispy pork belly,
cauliflower and brown butter
+£2.75 supplement

Mains

Hereford beef fillet Wellington, pomme purée, wild
mushroom, Madeira jus
+£8 supplement

Pan seared lemon sole Meunière spinach, Jersey royal
potato, béarnaise sauce
+£5 supplement

Dessert

Cheese plate with selection of three British cheeses,
served with fig chutney, grapes, and sourdough crackers
+£2.75 supplement

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Drinks list

Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

Champagne

Searcys selected Cuvée, Brut, Champagne	£67.00
Searcys selected Cuvée, Brut, Champagne (Magnum)	£137.50
Möet & Chandon, Brut Impérial, Champagne	£80.00
Veuve Cliquot, Yellow Label, Brut, Champagne	£87.50
Searcys selected Cuvée, Rosé Brut, Champagne	£71.00
Searcys selected Cuvée, Blanc de Blancs, Champagne	£92.00
Veuve Cliquot, Rosé, Yellow Label, Brut, Champagne	£100.00

Sparkling wine

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£38.00
Searcys Classic Cuvée Brut, English Sparkling Wine, Surrey, England, NV	£48.00

Non-alcoholic sparkling wine

Wild Idol Alcohol Free Sparkling White	£39.50
Wild Idol Alcohol Free Sparkling Rose	£39.50



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White

Flor de Lisboa Branco, Portugal	£24.50
Côtes de Gascogne, Maison Belenger, South West, France	£26.50
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.50
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, SA	£29.00
Soave Classico, Bottega, Veneto, Italy	£30.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£35.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.50
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France	£55.50
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France	£62.50

Red

Tremite Nero d'Avola, Sicilia, DOC, Italy	£24.50
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£26.50
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£27.50
Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, SA	£29.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.50
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£35.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£36.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France	£38.50
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France	£55.50
St Joseph, Poivre et Sol, Francois Villard, Rhône, France	£65.00

Rosé

Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£33.33
Côtes de Provence, Mas Fleurey Rosé, Provence, France	£37.50

Dessert wine

La Fleur d'Or, Sauternes, Bordeaux, France (357ml)	£38.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£45.00



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Beers & ciders (330ml)

Freedom Lager	£5.75
Toast Lager	£5.75
Big Drop Brewing Co. Lager (low alc 0.5%)	£5.00
Freedom Pale Ale	£5.75
Toast Pale Ale	£5.75
Big Drop Brewing Co. Pale Ale (low alc 0.5%)	£5.00
Aspalls Suffolk Draught Apple Cyder	£5.75

All spirits (50ml)

House spirits	from £7.00
Premium spirits	from £9.00

Soft drinks

Bottled soft drinks (330ml)	£3.00
Jugs of elderflower	£8.00
Jugs of fresh lemonade	£8.00
Juices (1l)	£7.00
Still or sparkling water (750ml)	£3.50

Cocktail £9.50 | A choice of 3: £27.00

British Gin Mojito

Gin, fresh mint, lime juice, soda water

Aperol Spritz

Aperol, prosecco

Dark & Stormy

Dark rum, lime juice, Angostura bitters, ginger beer

Non-alcoholic cocktails

Rosemary Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and sparkling water

Elderflower, Lemon and Mint Sparkler

Elderflower cordial, lemon juice, fresh mint and lemon tonic





Unlimited drinks packages

PACKAGE	1 HR	2 HRS	3 HRS
House package Selection of house wines, beers and soft drinks	£16.00	£26.00	£36.00
Cocktail Selection of 3 cocktails and 1 mocktail	£27.00	£38.00	£49.00
Champagne Searcys Champagne, selection of beers and soft drinks	£30.00	£42.00	£55.00



116 PALL MALL, LONDON SW1Y 5ED

T: +44 (0)20 3814 7592

E: INFO@116PALLMALL.COM

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