

BARBICAN

Brasserie

BY SEARCYS

1 COURSE 19.00 | 2 COURSES 26.00 | 3 COURSES 31.00

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

For the Table

Olives (VE) (156 kcal)	4.50
Smoked almonds (VE) (470 kcal)	4.50
Grissini bread sticks (200 kcal)	4.50
Flatbread and dips (518 kcal)	9.00
Antipasto, Mortadella, duck and port pâté, scamorza, smoked chilli jam, bread (1032 kcal)	15.00

Starters

Tomato tarte Tatin, radicchio, white balsamic glaze (VE) (241 kcal)
Smoked mackerel rilette, pickled vegetables, sourdough crouton (280 kcal)
Ricotta, fennel salami, marinated figs, pine nuts (402 kcal)
Braised pork cheeks, baby leeks, mustard seeds, apple chutney (424 kcal)
Smoked eel and beetroot jam doughnut, kohlrabi remoulade (4.50 supplement) (798 kcal)
Burrata, bean salad, lemon verbena harissa, almonds (V) (389 kcal)

Main Courses

Lamb Parmigiana, beef tomatoes, mozzarella, variegated kale (793 kcal)
Kale and saffron risotto, goat's cheese (VEO) (557 kcal)
Sea bream, quinoa, heritage tomato, fennel, lemon butter sauce (818 kcal)
Chicken breast, romanesco, salsify puree, beetroot, black pudding and walnut crumb (908 kcal)
Za'atar spiced sprouting broccoli, orzo, almond tahini (VE) (873 kcal)
Tomato and mozzarella tortellini, chilli and garlic butter (V) (873 kcal)
Salmon Wellington, roasted turnips, wild nettle sauce (9.50 supplement) (1021 kcal)
Veal ossobuco, fennel, truffle mash, gremolata (14.50 supplement) (833 kcal)

Side Dishes

Tempura courgettes, mint yoghurt (VE) (336 kcal)	6.25
Roasted rosemary swede (VE) (49 kcal)	6.00
Charred hispi cabbage (VE) (54 kcal)	6.00
Roasted carrots, tarragon butter (VEO) (401 kcal)	6.00

Puddings

Lemon frangipane and pine nut tart, blood orange sorbet (467 kcal)
Stem ginger, poached rhubarb, custard semifreddo (735 kcal)
Stilton and walnut ice cream, port affogato (3.50 supplement) (335 kcal)
Raspberry crème brûlée, coconut biscuit (715 kcal)
Wookey Hole Cave aged Cheddar, gooseberry and elderflower jam (530 kcal)
Sorbet selection (VE) (225 kcal)

Try a Negroni!

Negroni Royale 16.00

A glamorous way to enjoy a Negroni

Gin, Campari, Martini Rosato, grapefruit bitters, topped up with Champagne

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	11.50	59.00
Searcys Selected Cuvée, Rose, Brut, Champagne, NV		63.00
Searcys Selected Cuvée Magnum, Brut, Champagne, NV		110.00
Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV, Surrey, England		49.50
Casa Canevel Prosecco Extra Dry, NV, Veneto, Italy	8.00	39.00
Marchese Antinori, Franciacorta DOCG Cuvée, Brut, NV, Lombardy, Italy	11.00	55.00

Rosé Wine

	175ml	500ml	Bottle
Mezzacorona, Castel Firmian, Lagrein Rosato, Trentino, Italy, 2020. Vibrant cherry, plum and raspberry aromas, with a refreshing citrus lift.	8.50	22.50	30.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2021. A classic Provençal Rosé with delicate red fruits, citrus and subtle peach and apricot fruits.	12.50	35.50	45.00

White Wine

	175ml	500ml	Bottle
Borsari Inzolia, Terre Siciliane, Sicilia, Italy. Fresh and light with lemon and peach fruit notes.	7.25	19.50	26.50
Côtes de Gascogne, Maison Belenger, South West, France, 2020. Spicy, floral, citrus and pink grapefruit aromas with great minerality and delicate acidity.			32.00
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2020. Characterised by citrus notes, tropical fruits flavours, well balanced acidity.	9.50	26.50	35.00
Pala, Silenzi, Vermentino, Isola dei Nuraghi, Italy, 2020. Floral and stone fruits notes, fresh tropical fruits and mineral taste.	11.25	30.50	39.50
Spinyback Sauvignon Blanc, Nelson, New Zealand, 2021. Herbaceous style with punchy melon and green-capsicum flavours, and dry, tangy finish.	11.50	31.50	41.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2021. An aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish.	12.50	35.00	45.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2020. Precise, pure and mineral, with additional notes of citrus. The palate is structured, crisp and delicious.			53.50

Red Wine

	175ml	500ml	Bottle
Castelbello Rosso, Italy. A soft, fruity red with juicy red berry fruit flavours.	7.25	19.50	26.50
Villa Rossi, Sangiovese, Rubicone, Emilia Romagna, Italy, 2020. Smooth and easy-drinking with a delicate aroma and flavour of red fruits.	8.50	24.00	32.00
Merlot, Goleta, Central Valley, Chile, 2020. Fruity red with juicy plums, succulent blackcurrants, and soft tannins.	9.50	26.50	35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2017. Intense aromas of ripe fruit integrated with spicy nuances from the oak.	10.50	27.50	38.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2018. Big tannins as well as ripe black fruits.			39.50
Fresco di Masi, Rosso Organic, Veneto, Italy, 2020. Soft and well-rounded, unfiltered and organic.	11.75	33.50	41.50
Santa Cristina, Chianti Superiore DOCG, Italy, 2019. Bright cherry fruit taste and just enough bitterness.	12.50	35.50	45.50
Fleurie, La Madone, Geoges Duboeuf, France, 2020. Wine is structured and firm. It has some fine tannins as well as plenty of juicy red cherry fruits.			49.50