

Plated



EST - 1847
SEARCYS
LONDON



Stationers Hall Dinner Menu

Starters:

- Crab Cocktail, apple tubers, calcott onions and brown crab cracker
- Cured sea trout, apple blossom, dill cream, cucumber (GF)
- Salt baked heritage carrots, truffle ricotta, pecan granola, carrot top oil (V)
- Sweet corn parfait, roast corn granola, coriander quinoa cracker (V)
- Duck ham terrine, apple, gooseberry, braised chicory, puffed buckwheat
- Heritage tomatoes, pink shallots and black olive, mozzarella parfait (V)
- Searcys smoked salmon, horseradish cream cheese, cucumber, tardivo
- Smoked mackerel, fermented beetroot, dill emulsion, fennel (GF)
- Aged beef carpaccio, onion cream, heritage radishes, broad beans, mustard leaf
- Coronation chicken pave, spiced pineapple, golden raisins, salted brittle, coriander

Mains:

- Aged beef loin, Norfolk asparagus, roast shallot, potato terrine, bone marrow sauce
- Grilled Anglesey sea bass, confit fennel, crushed Jersey Royals, broad bean salsa
- Wiltshire pork belly, honey glazed bok choy, pickled daikon, heritage carrot
- Steamed sole paupiette, crab tortellini, fennel, grape, and caviar cream sauce (GF)
- Roasted Jerusalem artichoke, crispy skin, feta and garlic, dukka labneh (V)
- Sea Trout, turnip puree, artichoke barigoule, buttered asparagus, radish
- Roast truffle Creedy carver chicken, butter Anya potatoes, baked onions, tarragon sauce
- Allium goats cheese, charred leeks, parmesan, onion, truffle sauce and fresh goats curd (V)
- Seared beef, truffle polenta chips, forest mushroom and marmite butter, béarnaise sauce (£5.00 plus VAT supplement per person)
- Poached gnocchi, sweet corn velouté, wild mushrooms, asparagus, peas and parmesan. (V)

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

(v) Vegetarian - (ve) Vegan (GF) Gluten Free



Desserts:

- Champagne and strawberry mousse, black pepper meringue and thyme
- Manjra chocolate, popcorn ice cream, peanut tuille, lime, yoghurt mousse
- Tiramisu pave, coffee granita
- Hazelnut daquoise, pineapple and banana salpicon
- White chocolate cremeux, baked chocolate tuille, pickled blueberries, mint
- Earl grey tea mousse, plum jam, almond and banana granola, Horlicks's ice cream
- Cypriot lemon tart, raspberries, and crème fraiche
- Tonka bean panna cotta, apple jelly, granola crumb, Tonka bean syrup, apple sorbet
- Summer pudding, candied orange, macerated berries, clotted cream

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