

SEARCYS
KNIGHTSBRIDGE
30 PAVILION ROAD

Spring & Summer 2017 | Dining Menu

Starters

Veal and Pork terrine, garlic purée, wood sorrel
Leek roulade, fried ricotta, Beldi lemon relish, verbena (V)
Whipped Brie mousse, crispy chicken skin, pickled shallots
Foie gras parfait, raisin and caper, smoked butter, sourdough
Cornish Mackerel, nettles, pickled cucumber, heritage tomatoes

Mains

Spring lamb shoulder & rack, chargrilled radicchio, charred baby leeks, sand carrot purée
Supreme of rooster chicken, Parmentier potatoes, Cep mushrooms, chicken juices
Savoy cabbage dim-sum, sour cream, spiced roasted chickpeas (V)
Pan seared Sea bream, spinach, fondant potato, herb oil
Grey mullet, sun dried tomatoes, pearl barley, lobster bisque

Dessert

White chocolate parfait, blood orange, passion fruit
Strawberry mille-feuille, crème fraiche, fermented berries
Fondant chocolate, honeycomb
“Dobos” torte, coffee, elderflower

£60 + VAT