



# Apothecaries' Hall

BY SEARCYS

AUTUMN AND WINTER MENUS  
2024/2025

# Canapés

## Searcys classics

Duck and preserved cherry (S)

Pork, apple and black pudding sausage roll, piccalilli ketchup (S)

Salt and vinegar potato, Exmoor caviar, lemon (S)

Cornish yarg cheese ball, dill pickle ketchup (v) (S)

Ticklemore cheese and beetroot tart (v) (S)

Double chocolate cookie sandwich (v) (S)

## Savoury

Smoked pork and chestnut croquette, spiced cranberry

Beef rib, bone marrow and chervil puffed grains

London Cured smoked salmon, whipped horseradish, pickled cucumber

Dorset crab doughnut, avocado, bronze fennel

Smoked Godminster cheddar rarebit, pickled walnut ketchup (v)

Jerusalem artichoke, lemon and thyme croustade (v)

## Dessert

Warm Islands chocolate and clementine bon bon (v)

Salted caramel and clarence court egg custard tart (v)

Spiced apple cider gelee, cinnamon sugar (v)

(v) vegetarian (ve) vegan (veo) vegan option (S) Searcys signatures

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.





## Bowl food

### Searcys classics

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions (S)

Korean fried chicken, spring onion, chilli and lime (S)

Toast beer battered pollock, crushed peas, capers, straw potatoes (S)

London Cured smoked salmon tartare, charred soda bread (S)

Searcys gin trifle, pink peppercorn custard, tonka cream (v) (S)

Whipped Oxford Blue, poached pear, port gel, pumpernickel crumb (v) (S)

### Hot

Pulled Hereford short rib cottage pie, smoked applewood and thyme mash

Black truffle cauliflower cheese fritter, cauliflower puree, parsley oil (v)

Tempeh tikka, onion bhaji, lentils, coconut cucumber yoghurt (ve)

Cornish lobster slider, lobster bisque ketchup, fries

### Cold

Suffolk smoked chicken, carrot puree, carrot crisp

Poached ChalkStream Farm trout, potted shrimps, pickled cucumber

Gressingham duck rilette, cherry gel, brioche crumb

Open celeriac and apple ravioli, walnut crumb, pickled radish (v)

### Dessert

Islands chocolate orange flowerpot, kumquats (v)

Eggy bread, caramelised banana, crispy hazelnuts (v)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (v)

Pear and cranberry mousse shortbread crumb (v)

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# Plant-based

## Canapés

Mushroom pinwheel with mushroom ketchup (ve)

Red quinoa cracker with vegetable tartare and artichoke mousse (ve)

Pumpkin and pecan tart (ve)

Chickpea fritter with lovage emulsion and pickled shallots (ve)

Aubergine katsu curry with pickled carrot (hot) (ve)

Island chocolate cinnamon rocher (ve)

Cinnamon chocolate truffle (ve)

## Bowl food

Chicory and apple salad with roasted figs, croutons and maple dressing (ve)

Salt-baked golden beetroot, lamb's lettuce, pistachios and shallot vinaigrette (ve)

Strozzapreti with oyster mushroom and tarragon cream sauce (hot) (ve)

Cabbage and potato biryani with roti bread and coconut yoghurt (hot) (ve)

PB Irish stew with dumplings (hot) (ve)

Coconut cake with lime mousse (ve)

(v) vegetarian (ve) vegan (veo) vegan option (S) Searcys signatures

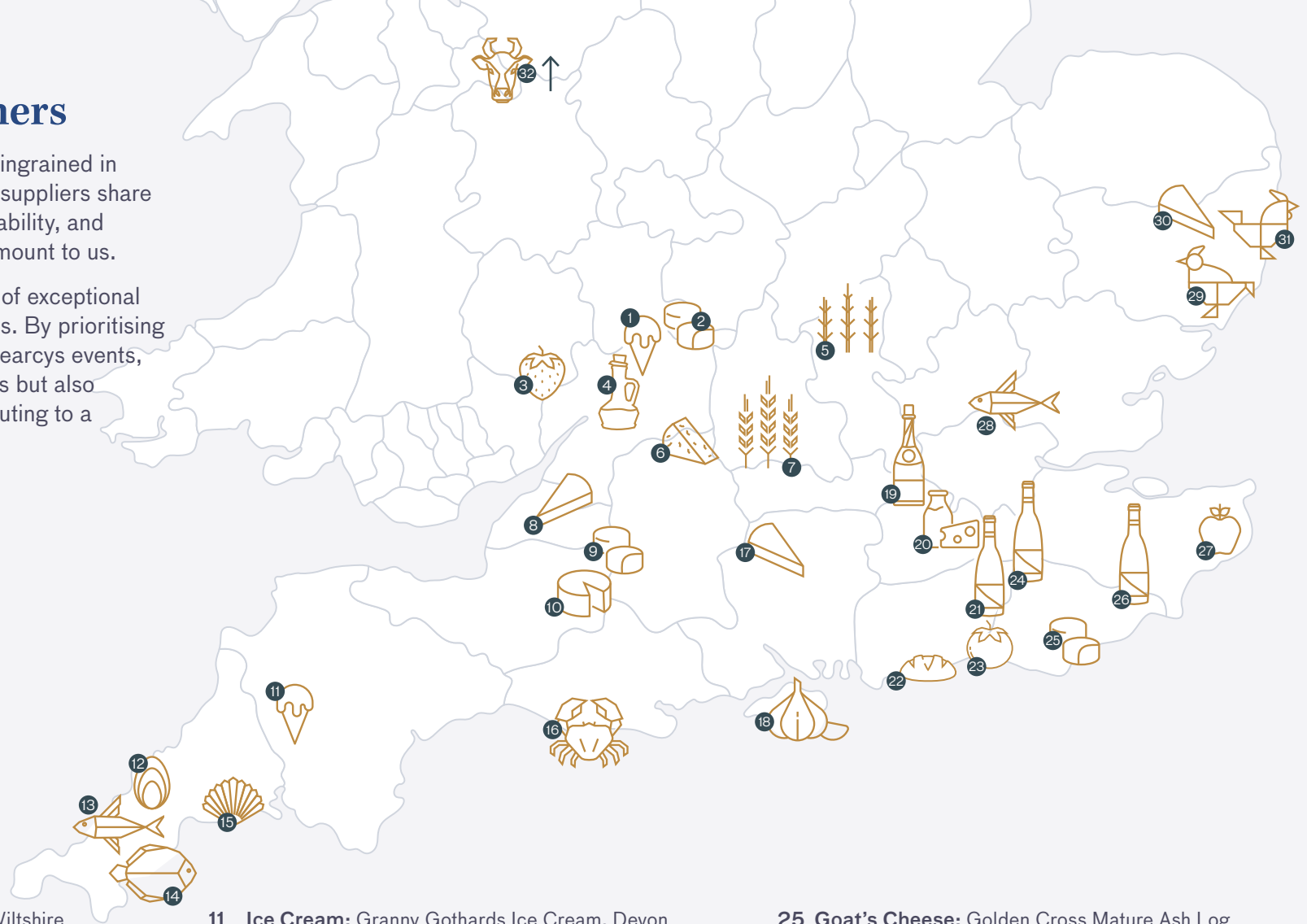
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# Local British partners

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

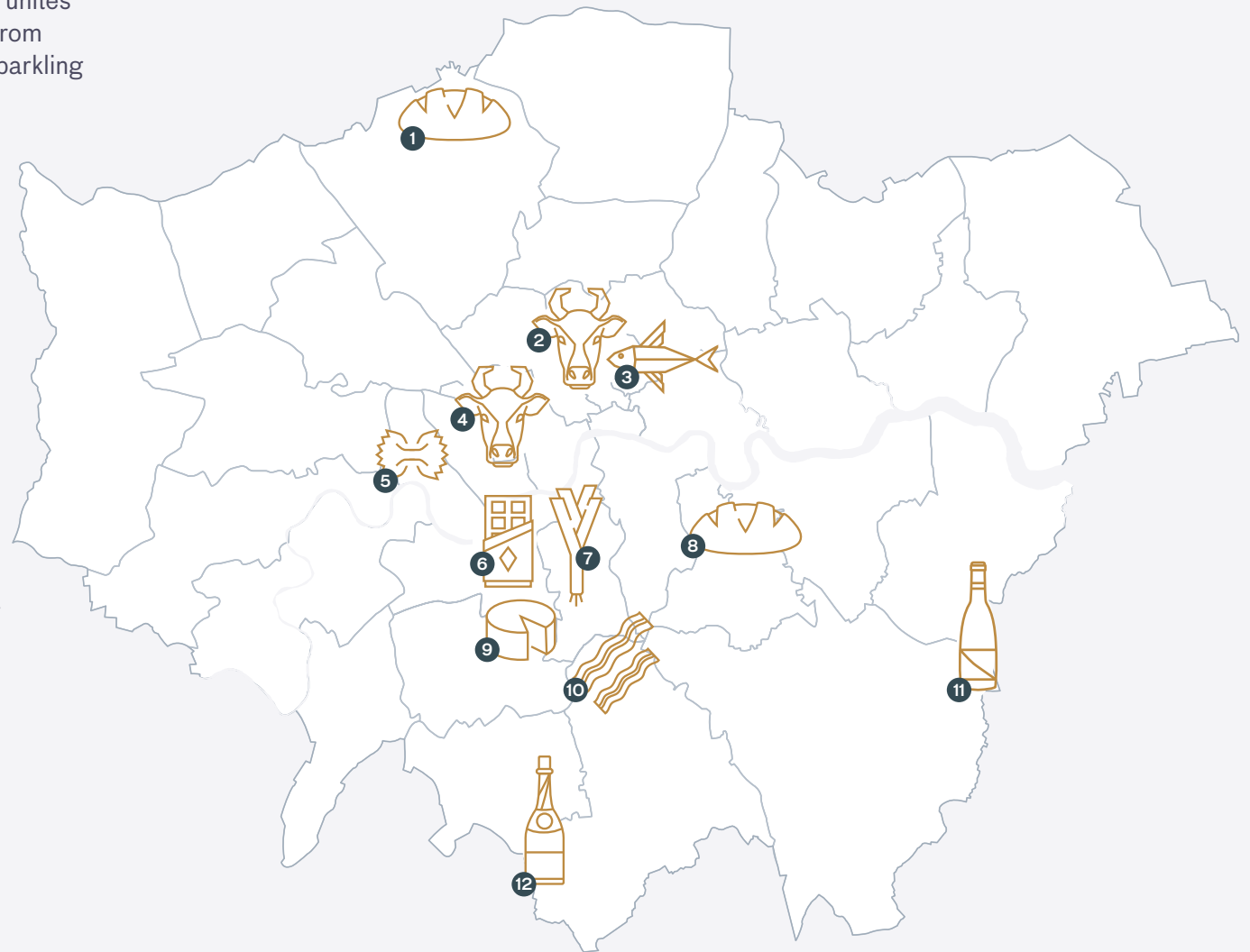
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guineafowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

# Local London partners

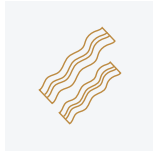
In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 Bakery:** Bread Factory
- 2 Meat:** Fenn's of Piccadilly
- 3 Fish:** Direct Seafood
- 4 Meat:** IMS Smithfield
- 5 Pasta:** La Tua Pasta
- 6 Chocolate:** Islands Chocolate
- 7 Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 Bread:** Paul Rhodes Bakery
- 9 Cheese:** Harvey and Brockless
- 10 Cured Meats:** London Smoke and Cure
- 11 Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 Searcys English Sparkling Wine:** Guildford Surrey





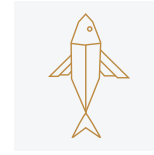
We only source British beef, pork and chicken.



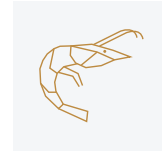
All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



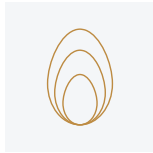
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



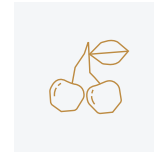
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



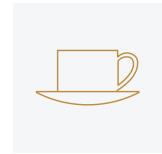
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



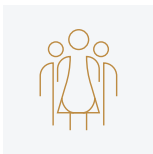
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

**Tour de Searcys**

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised **£22k for our partner charities.**

*Make it Special.  
Make it Searcys.*

## Apothecaries' Hall

Black Friars Lane, London EC4V 6EJ

020 7517 3500

[sales@apothecarieshall.com](mailto:sales@apothecarieshall.com)

[www.apothecarieshall.com](http://www.apothecarieshall.com)

   @SearcysLondon

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