

41

PORTLAND
PLACE

SPRING SUMMER MENU 2025

BY SEARCYS

WELCOME TO 41 PORTLAND PLACE

A beautiful boutique venue in the heart of Marylebone. Our Grade II* listed Georgian Townhouse is Home to the Academy of Medical Sciences.

Its' Georgian architecture boasts with many period features and combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

41 Portland Place hospitality is operated by newly appointed Searcys, a renowned restaurateur and events caterer, which will see the oversee the delivery of your event from the initial enquiry to the seamless operation on the day.

Our menus are crafted by Executive Head Chef, Irmantas Udra to deliver wholesome and nutritious food that keep your guests fuelled and focused throughout the day whilst at the same time looking

after our planet. We take our sustainability pledges seriously and have also increased the variety of plant-based offers throughout the menu.

At 41 Portland Place, we ensure our clients enjoy the best in technology, comfort and hospitality.

On behalf of the entire team, we look forward to welcoming you at our venue, where we are dedicated to delivering an outstanding experience.

41 Portland Place team

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**inclusion
by design**



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

**nurturing &
growing talent**



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

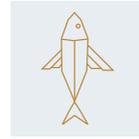


13 graduates from Hotel School are currently working in our business.

**progressive
partnerships**



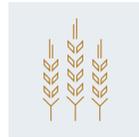
We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We will only use British RSPCA-assured fresh milk by the end of 2025.



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



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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

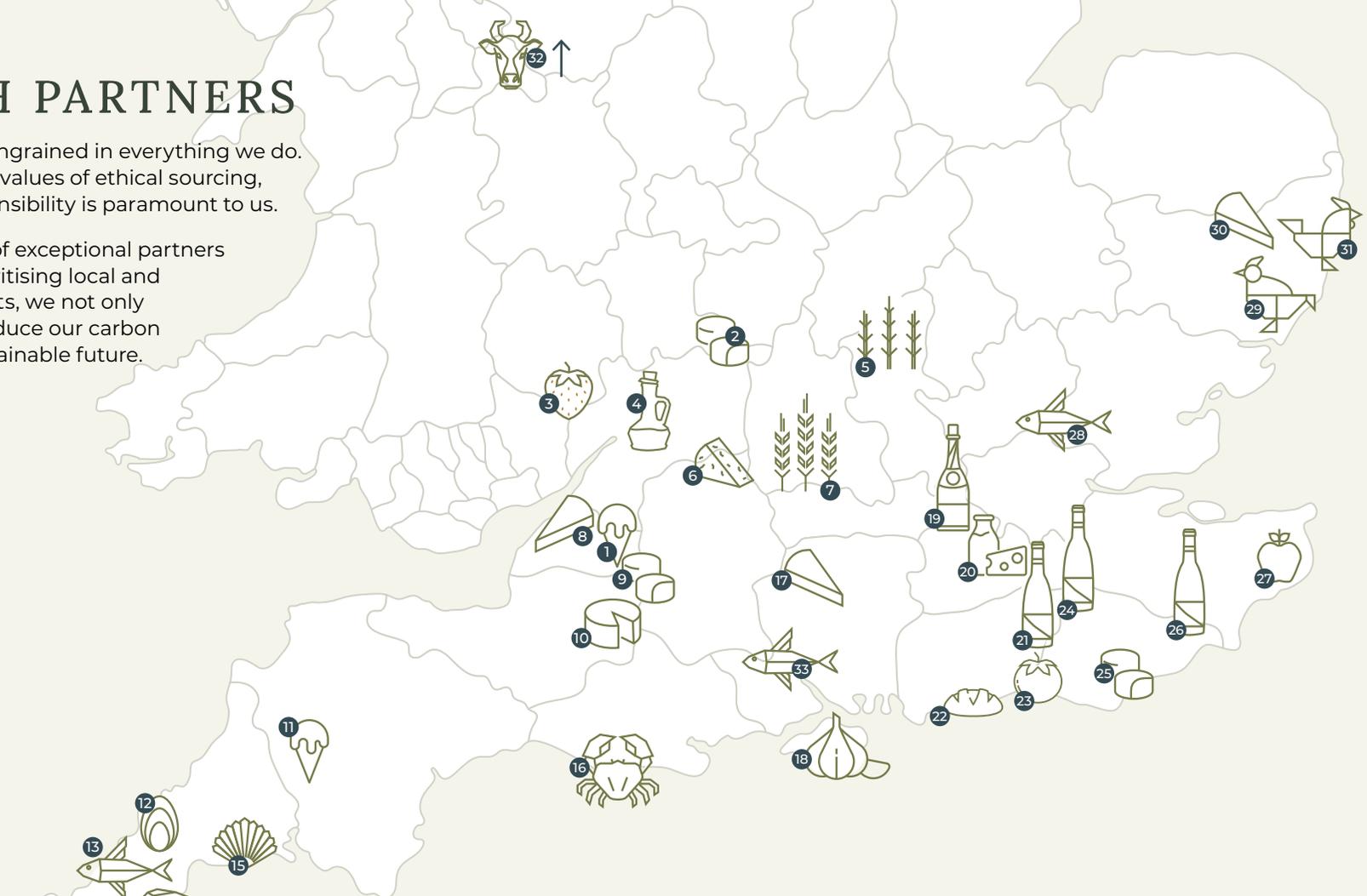


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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.

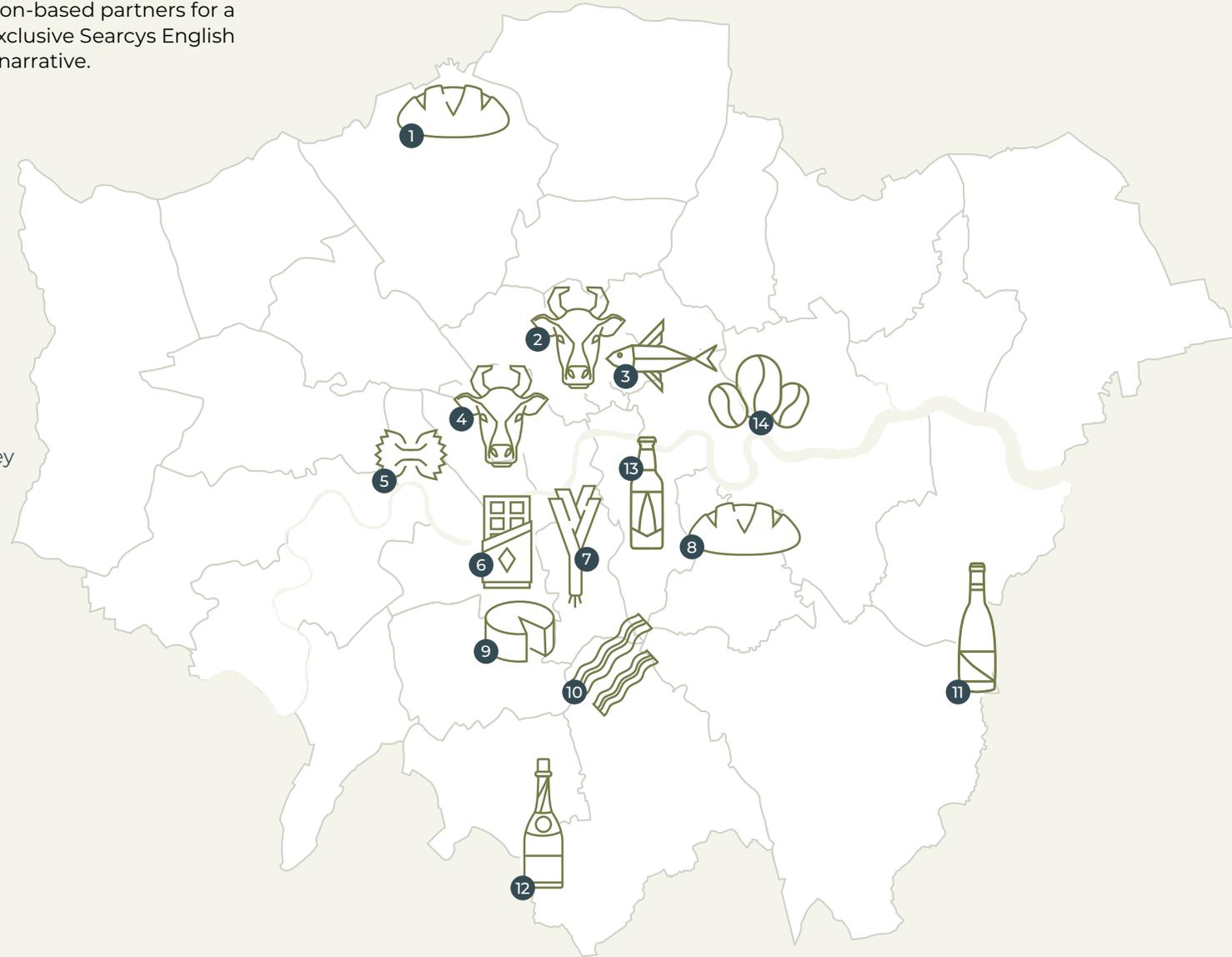


- | | | |
|--|---|---|
| 1 Ice Cream: Marshfield Ice Cream, Wiltshire | 12 Eggs: St Ewe, Cornwall | 25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex |
| 2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire | 13 Fish: Flying Fish, Cornwall | 26 Wine: Gusbourne Vineyard, Kent |
| 3 Strawberries: Windmill Hill, Herefordshire | 14 Brill: Newlyn, Cornwall | 27 Apples: Kent |
| 4 Rapeseed Oil: Cotswolds | 15 Scallops: Cornwall | 28 Fish: Marr Fish, Essex |
| 5 Samphire: Mudwalls Farm, Warwickshire | 16 Shellfish: Portland Shellfish, Dorset | 29 Guinea fowl: Suffolk |
| 6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire | 17 Soft Cheese: Tunworth Soft Cheese, Hampshire | 30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk |
| 7 Flour: Wildfarmed | 18 Garlic: Isle of Wight, Hampshire | 31 Chicken: Crown Farm, Suffolk |
| 8 Soft Cheese: Bath Soft Cheese, Somerset | 19 Searcys English Sparkling Wine: Guildford, Surrey | 32 Meat: Lake District Farmers |
| 9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset | 20 Dairy: West Horsley Dairy, Surrey | 33 Trout: ChalkStream Foods, Romsey |
| 10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset | 21 Wine: Albourne Estate, Sussex | |
| 11 Ice Cream: Granny Gothards Ice Cream, Devon | 22 Bakery: Piglets Pantry, Sussex | |
| | 23 Heritage Tomatoes: Nutbourne Nurseries, Sussex | |
| | 24 Wine: Chapel Down and Balfour Vineyards, Kent | |

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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters





REFRESHMENTS AND BREAKS

NESPRESSO COFFEE PACKAGES

| | |
|--|-------|
| Freshly brewed tea and coffee | £3.20 |
| Freshly brewed tea and coffee, selection of artisan biscuits (v) | £4.40 |
| Freshly brewed tea and coffee, mini pastries (v) | £7.00 |
| Freshly brewed tea and coffee, mini cakes (v) | £8.00 |
| Mini sweet or savoury muffins (v) | £6.50 |
| Whole fresh fruit (v) | £3.00 |
| Fresh fruit skewers (v) | £3.50 |

(v) Vegetarian (ve) Vegan

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BREAKFAST

Continental breakfast

from £12.00

Minimum five guests

Croissant, pain au chocolat, pain aux raisins

Seasonal fruit salad

Freshly brewed tea and coffee

Fresh orange juice (v)

Breakfast baps

2 for £9.25 or 3 for £14.95

Minimum five guests

Cured bacon and tomato ketchup

Cumberland sausage and classic HP

Portobello mushroom, spinach and mushroom

Full English breakfast

from £18.00

Minimum 10 guests

Served buffet style but can be served plated

Free-range scrambled eggs (v)

Black pudding, streaky bacon, Cumberland sausage, spiced beans, mushrooms, tomatoes and hash brown (v)

Freshly baked bread, butter, preserves and marmalade (v)

Freshly brewed tea and coffee

Fresh orange juice (v)

Vegan breakfast (ve)

from £18.00

Minimum five guests

Served buffet style but can be served plated

Chia seeds, maple syrup, seasonal fruit, coconut yoghurt (ve)

Grilled plant-based sausage, avocado, sourdough and Jerusalem artichoke butter (ve)

Open plant-based bacon, tomato and feta cheese bagel (ve)

Fresh fruit skewers (ve)

Fresh orange juice (ve)

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WORKING LUNCHES

WORKING LUNCH OPTION 1

£24.00 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps, a fresh fruit bowl and filtered water

SAMPLE SANDWICHES

Rare roasted beef, caramelised red onion, horseradish and rocket

Chicken Caesar wrap

Chapel & Swan smoked salmon, cucumber and lemon cream cheese

Searcys classic prawn mayo, granary loaf

Spiced falafel and hummus wrap (v)

Vegan ploughman's salad baguette (ve)

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WORKING LUNCHES

WORKING LUNCH OPTION 2

£29.50 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps and filtered water

Add one salad and three finger food items to your sandwich lunch

SALADS

Curried cauliflower, almonds, raisins, baby spinach

Tabbouleh, toasted almonds, pomegranate seeds, rocket cress (v)

Black and white rice, roasted cumin, chickpeas, butternut squash, crispy onions (v)

Carrot, fennel, harissa and cured lemon

FINGER FOOD

VEGETARIAN / PLANT-BASED

Three cheese and caramelised onion tarts (v)

Cherkin tempura, nigella seeds and blue cheese (v)

Plant-based bacon, caramelised onion and cave-aged Cheddar pasties (v)

Creamed corn bread, quail egg and spiced avocado (v)

Thai falafels, sriracha mayonnaise (ve)

MEAT

Korean chicken meatball, chilli yoghurt dip

Melon and prosciutto crostini with gorgonzola

Lamb kofta, cumin yoghurt and pomegranate

FISH

Salt and thyme baked potatoes, smoked salmon, dill mayo

Green chilli marinated prawn and tomato skewers

Smoked mackerel, beetroot, horseradish on rye toast

DESSERT

Pear frangipane tart

Classic lemon cake

Toasted coconut and Islands Chocolate brownie

Marble banana and cocoa loaf

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HOT FORK BUFFET

MINIMUM 10 GUESTS

£39.00 per guest
£36.00 for chef's choice menu

MENU 1

Creamy lemon garlic salmon piccata, steamed potatoes

Chicken meatballs with bocconcini, roasted tomato sauce, wilted spinach

Three cheese polenta, ratatouille, basil oil (v)

Tiramisu slice (v)

MENU 2

Slow roast shoulder of spring lamb, harissa glaze, minted couscous

Moroccan fish and sweet pepper stew, chickpea dumplings

Aubergine and Quorn moussaka, spiced croutons (v)

Plum and almond cake (v)

MENU 3

Grilled chicken, asparagus, spring greens, lemon and chive sauce

Smoked salmon and prawn fishcakes, slow roasted baby tomatoes

Roast broccoli and aged Cheddar tart, green salad (v)

Blueberry tartlet and whipped cream (v)

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AFTERNOON TEA

MINIMUM FIVE GUESTS

AFTERNOON TEA

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

FROM £28.00

SAMPLE SANDWICHES

Wiltshire ham and mustard

Cucumber with mint cream cheese (v)

Chapel & Swan smoked salmon, lemon crème fraiche

Truffled Clarence Court egg mayonnaise, mustard cress (v)

Coronation chicken

SAMPLE CAKES

Banana cake, whipped mascarpone and berries

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream

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CANAPÉS

6 canapés £24 | Chef's choice £22

8 canapés £29 | Chef's choice £25

Additional canapé £3.95

PLANT-BASED

Citrus and avocado ceviche, matcha tea cracker (ve)

Crispy tacos, plant-based chorizo, corn and avocado salsa (ve)

Creamed corn mealie bread, whipped feta and pomegranate molasses foam (ve)

Jerusalem artichoke lemon and thyme croustade (ve)

VEGETARIAN

Black olive pinwheel, caponata, pinenuts (ve)

Salt baked Jersey royals, wild garlic and chives (v)

Wye Valley asparagus, summer truffle, pea cress (ve)

Ploughman's sourdough toastie (v)

MEAT

Cumbrian lamb and wild garlic Wellington

Suffolk free-range chicken terrine, quince aioli

Free-range pork belly, crushed peas, apple salsa, crackling crumb

Hereford steak tartare, St Ewes egg

FISH

Atlantic prawn cocktail tart, lemon gel, bronze fennel

Salt cod croquette, rouille, seaweed tartare

Cured Chalk Stream trout, dill crème fraîche, pollen dust

Smoked haddock, leek and chive tart

DESSERT

Hereford strawberry gelée

Searcys Gin lemon meringue tart (v)

Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb (v)

Islands Chocolate, raspberry and sea salt fudge

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BOWL FOOD

4 bowl food £30 | Chef's choice £28.00

5 bowl food £35.50 | Chef's choice £33.00

Extra bowl £5.50

PLANT-BASED

Cauliflower korma, smoked almond puffed rice, mango bhaji (ve)

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

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

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce (ve)

VEGETARIAN

Wye Valley asparagus, English feta buckwheat, arancini, carrot and lemongrass ketchup (v)

Oyster mushroom and macaroni cheese croquettes, tarragon cream sauce (v)

Herbed lentil slider, grilled halloumi, chilli jam (v)

MEAT

Cumbria lamb Wellington, sweetbreads, white bean puree, basil oil

Searcys smoked ham croque monsieur, vine tomatoes, capers

Hereford beef carpaccio, celeriac remoulade, quail's egg, beef crackling, marmite butter

FISH

Line-caught tuna spring roll, shitake mushroom, whipped avocado

London Cured smoked salmon tartare, charred soda bread

Cornish sardines baked in bread, smoked pea emulsion

DESSERT

Vanilla sponge, gooseberry jelly, tonka cream, elderflower (v)

Hereford strawberry pavlova, passion fruit, kiwi (v)

Summer pudding roulade, raspberries, vanilla cream (v)

St Clement's bread pudding, honey jelly, lemon curd (v)

Orange canelé, Searcys Rum and cherry gel, toasted coconut (v)

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TERRACE DINING

BARBECUE

£45.00

Add some fresh air into your day, relax and enjoy our garden with our delicious BBQ menu

PLEASE CHOOSE FOUR ITEMS FROM THE GRILL

Served with brioche and sesame buns, gherkins, tomato, iceberg lettuce and balsamic red onions

House-made beef burger and crispy bacon

Simplicity plant-based, fermented vegetable burgers (ve)

Shawarma-spiced and grilled chicken skewers

Smoky BBQ prawn and aubergine skewers

Mustard and honey-glazed vegan Cumberland sausages (ve)

SAUCES

Homemade ketchup, BBQ sauce, sweet mustard, chipotle sauce, smoked garlic aioli

SALADS

Roasted tomato and charred broccoli salad (v)

Edamame bean, grilled sweetcorn and chicory salad (v)

Tamari spiced slaw (v)

Potato and padron pepper salad, green goddess dressing (v)

DESSERT

Passion fruit and lime cheesecake (v)

Roasted pineapple and strawberry Eton mess (ve)

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PRIVATE DINING

Two-course £46.00

Three-course £64.00

STARTERS

Nutbourne heritage tomatoes

Basil oil, burrata, pickled shallots (v)

Lake District cured ham

Fennel and carrot remoulade

Wye Valley asparagus

Summer truffle sabayon (v)

Cornish crab

Dill, caper and cured egg St Ewes egg tart

Atlantic prawn cocktail

Exmoor caviar

Potted Suffolk chicken

Pickled radish salad, toasted Wildfarmed sourdough

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PRIVATE DINING

MAIN

Spelt risotto

Roasted courgette, peas, broad beans, English Parmesan (v)

Coronation cauliflower

Lentil dhal, tomato, pickled golden raisin and coriander salad (ve)

Chalk Stream trout

Jersey royals, sea vegetables, seaweed tartare

Cornish hake

Creamed potatoes, Wye Valley asparagus, herb beurre blanc

Salt Marsh lamb rump

Pulled shoulder croquette, samphire, tomato caper and mint jus

Suffolk chicken chasseur

Spring greens, potato rosti, tomato and tarragon chicken jus

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PRIVATE DINING

DESSERT

Coconut cake

Coconut yoghurt, pineapple and chilli (ve)

Classic lemon tart

Raspberry ripple whipped mascarpone (v)

Pimm's trifle

Summer berry pavlova (v)

Islands dark chocolate fondant

Cherry compote (v)

Tonka bean panna cotta

Poached Lincolnshire rhubarb

Artisan British and Irish cheese

Seeded crackers and seasonal chutney (£3.00 supplement)

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DRINKS PACKAGES

SOFT DRINKS AND FRUIT JUICES

| | |
|-------------|--------|
| One hour | £9.00 |
| Two hours | £12.00 |
| Three hours | £15.00 |
| Four hours | £18.00 |
| Five hours | £20.00 |

HOUSE WINES, BEERS AND SOFT DRINKS

| | |
|-------------|--------|
| One hour | £18.00 |
| Two hours | £26.00 |
| Three hours | £35.00 |
| Four hours | £42.00 |
| Five hours | £50.00 |

HOUSE PROSECCO, WINES, BEERS AND SOFT DRINKS

| | |
|-------------|--------|
| One hour | £22.00 |
| Two hours | £34.00 |
| Three hours | £39.00 |
| Four hours | £48.00 |
| Five hours | £55.00 |

HOUSE PROSECCO AND PIMM'S

| | |
|-------------|--------|
| One hour | £24.00 |
| Two hours | £34.00 |
| Three hours | £43.00 |
| Four hours | £50.00 |
| Five hours | £55.00 |

For Champagne packages a supplement of £17.00 would be added to the house prosecco, wines, beers and soft drinks package per hour.

COCKTAILS

A range of beverages to cover all of your event needs, including a range of low-no alcoholic beverages.

COCKTAILS PITCHER

Litre £35.00

Gin Fizz

Gin, ginger and elderflower, lime juice

Dark and Stormy

Rum, lime juice, ginger beer

Apple Crumber Spritz

Cloudy apple juice, lemon juice, tonic water, apple garnish

Aperol Spritz

Prosecco, Aperol, soda

Raspberry Gin Sour

Gin, raspberry, lemon juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

MOCKTAIL PITCHER

Litre £25.00

Passion Fruit Bliss

Wild Idol Rosé, passion fruit, vanilla, lemon, Lyre, pineapple

Bellini Zero

Orange juice, peach juice, Wild Idol white

Seaward Paloma

Pentire Seaward, agave, lime juice, grapefruit juice, soda

Pentire Negroni

Pentire Adrift, Pentire Coastal, hibiscus tea

Espresso NO Martini 14

Seedlip Spice 108, espresso, brown sugar syrup





BEER AND CIDER

BEER

| | Volume | ABV | Price |
|-------------------------------|--------|------|-------|
| Peroni Nastro Azzurro | 330 ml | 5.0% | £5.60 |
| Heineken, Lager | 330 ml | 5.0% | £5.60 |
| Asahi, premium, Lager/Pilsner | 330 ml | 5.0% | £5.80 |
| Birra Moretti, Lager | 330 ml | 4.6% | £6.00 |
| London Pride | 330 ml | 4.5% | £6.30 |
| Desperados, Lager | 330 ml | 5.9% | £6.50 |
| Meantime, Pale Ale | 330 ml | 4.3% | £6.50 |

CIDER

| | Volume | ABV | Price |
|----------------------------|--------|------|-------|
| Magners | 330 ml | 4.5% | £5.00 |
| Bulmers Original | 500 ml | 4.5% | £6.50 |
| Cornish Orchard Gold Cider | 500 ml | 5.0% | £8.00 |

LOW ALCOHOL AND ALCOHOL-FREE

BEER

| | Volume | ABV | Price |
|-----------------------|--------|------|-------|
| Peroni Nastro Azzurro | 330 ml | 0.0% | £5.00 |
| Small Beer Lager | 330 ml | 2.1% | £5.00 |
| Small Beer Hazy IPA | 330 ml | 2.6% | £5.50 |
| Heineken Alcohol Free | 330 ml | 0.0% | £5.50 |

WINES AND SPARKLING

| | Volume | ABV | Price |
|--|--------|------|--------|
| Botega, Alcohol-Free White, Italy, NV | 750ml | 0.0% | £25.00 |
| Botega, Alcohol-Free Rosato, Italy, NV | 750ml | 0.0% | £25.00 |
| Wild Life Botanicals Sparkling Nude, NV | 750 ml | 0.5% | £40.00 |
| Wild Life Botanicals Sparkling Blush, NV | 750 ml | 0.5% | £40.00 |
| Wild Idol Alcohol-Free Sparkling White, NV | 750ml | 0.0% | £55.00 |
| Wild Idol Alcohol-Free Sparkling Rosé, NV | 750ml | 0.0% | £55.00 |

SPIRITS

| | Volume | ABV | Price |
|--------------------------------|--------|-----|--------|
| Seedlip Grove 42, Alcohol Free | 700 ml | 0% | £60.00 |
| Seedlip Spice 94, Alcohol Free | 700 ml | 0% | £60.00 |
| Seedlip Garden 108 | 700 ml | 0% | £60.00 |



WINE

SPARKING WINE

| | |
|--|---------------|
| Prosecco Ca' del Console Botter, Veneto, Italy | £42.00 |
| Searcys Classic Cuvée Brut, Surrey, England, 2016 | £54.00 |
| Greyfriars Rosé, English Sparkling, Surrey, England, 2015 (ve) | £56.00 |

CHAMPAGNE

| | |
|--|----------------|
| Searcys Selected Cuvée, Brut, NV (ve) | £75.00 |
| Searcys Selected Cuvée, Rosé Brut, NV (ve) | £80.00 |
| Drappier, Carte d'Or, Brut, NV (carbon neutral) (ve) | £80.00 |
| Lanson, Père & Fils, Brut, NV (ve) | £90.00 |
| Veuve Clicquot, Yellow Label, Brut, NV (ve) | £105.00 |
| Laurent-Perrier Rosé, Brut, NV (ve) | £135.00 |

WHITE WINE

| | |
|--|---------------|
| Flor de Lisboa Branco, Portugal, 2023 | £26.00 |
| Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2023 (ve) | £27.00 |
| Good Natured Organic Chenin Blanc, Spier, South Africa, 2023 | £29.00 |
| Azumbre Verdejo, Rueda, Spain, 2023 (ve) | £32.00 |
| Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2023 | £36.00 |
| Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2023 | £37.00 |
| Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2023 (ve) | £40.00 |
| Vinabade Albarino, Rías Baixas, Galicia, Spain, 2023 (ve) | £41.00 |
| WindVane Carneros Chardonnay, Napa/Sonoma, USA, 2018 | £44.00 |
| Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria (ve) | £45.00 |
| Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2023 (ve) | £54.00 |
| Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France, 2022 (ve) Organic | £64.00 |
| Kit's Coty Chardonnay, Chapel Down, Kent, England, 2018 | £85.00 |

WINE

RED WINE

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| Tremito Nero d'Avola, Sicilia, DOC, Italy, 2022 | £27.00 |
| Good Natured Organic Shiraz, Spier, South Africa, 2022 (ve) | £30.00 |
| Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023 | £31.00 |
| Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2023 (ve) | £34.00 |
| Veramonte Organic Merlot, Casablanca Valley, Chile, 2019 (ve) | £35.00 |
| Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France, 2021 (ve) | £36.00 |
| Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2022 (ve) | £37.00 |
| Conde De Valdermar Crianza, Rioja, Spain, 2019 (ve) | £40.00 |
| Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2021 (ve) | £45.00 |
| Château Montaignuillon, Montagne-Saint-Émilion, Bordeaux, France, 2020 (ve) | £48.00 |
| Luke's Pinot Noir, Balfour, Kent, England, 2023 (ve) | £53.00 |
| Château Cissac, Haut-Medoc, Bordeaux, France, 2018 | £56.00 |

ROSE WINE

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| Rosato Colline delle Rosé, Terre di Vita, Organic, Sicily, Italy, 2023 (ve) | £29.00 |
| Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 2023 (ve) | £35.00 |
| Minuty M Rosé, Provence, France, 2023 (ve) | £49.00 |

DESSERT WINE

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| La Fleur d'Or, Sauternes, Bordeaux, France, 2021 (ve) (375ml) | £40.00 |
| Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2020 (ve) (500ml) | £45.00 |

(v) Vegetarian (ve) Vegan

Foods described within this menu may contain nuts and other allergens, please inform our event planning team of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes. Prices are valid until 30th September 2025.



**OUR EVENTS TEAM ARE
ALWAYS HAPPY TO HELP**

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