



Thank you for your interest in The View London

The View is at the heart of The Royal College of Surgeons of England. Founded by Royal Charter in 1800, it is the professional home of surgery in England and internationally.

It is a friendly and inclusive space for the College's 30,000 members to network and develop, focusing on connectivity between all specialities and all stages in surgical careers.

The View is also open to the general public for conferences, meetings and events. It boasts spectacular views of London and has a large terrace that guests can enjoy on summer evenings.

Nestled in a building steeped in history that brings together modern facilities with a long legacy of research and scientific discovery, it is perfect for a large conference or for a beautiful wedding in the heart of London.

On behalf of the team at The View, we look forward to welcoming you soon.

Richard Hope, General Manager



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Looking for something unique? Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk

Our Spaces

The View
The Lumley Library
The Exam Suite



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The View

The View on the 6th floor of The Royal College of Surgeons, has two main rooms, The Conference Suite which can hold up to 300 guests in theatre style and 180 people on rounds for dinner, and The Park View for your catering or evening reception. The Park View space with access to the terrace looks out onto historic Lincoln Inn Fields and wider London beyond. There are also two smaller rooms, the Linder Boardroom and Newman Suite which are perfect as small breakout rooms for up to 50 theatre style each.

300 theatre style | 120 cabaret style
180 dinner capacity | 300 standing reception

ALL INCLUSIVE PACKAGES*

Day Delegate Rate from £88 per person*

Exclusive hire of The View from 09:00-17:00

Tea, coffee and pastries on arrival

Mid-morning tea, coffee and fruit

Sandwich and finger food menu

Mid-afternoon tea, coffee and biscuits

Mineral water

Inclusive AV package

Cloakroom facilities

The View Private Dining Package from £105 per person*

Exclusive hire of The View from 18:00-23:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per person

Mineral water

Cloakroom facilities

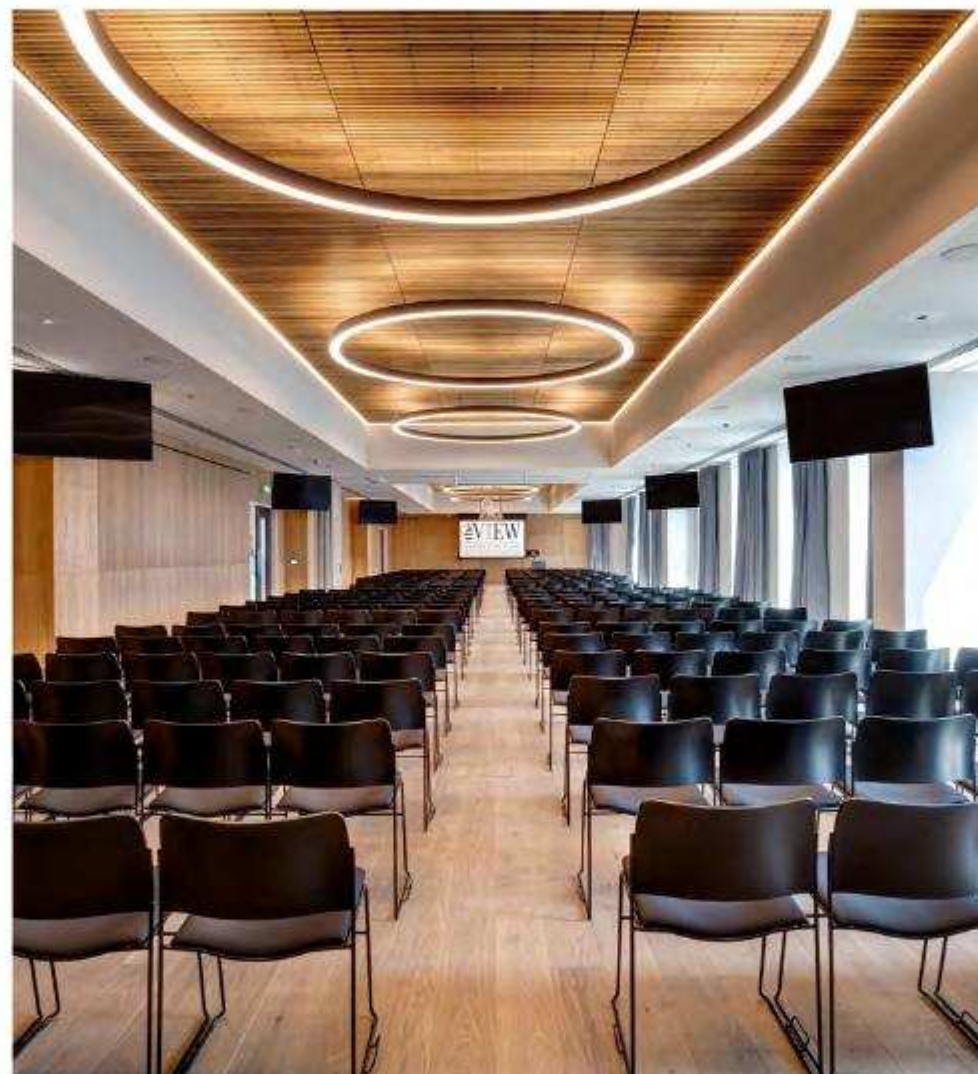
The View Drinks Reception Package from £95 per person*

Exclusive hire of The View from 18:00-23:00

Eight canapés or four bowl food per person

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities



ALL PACKAGES INCLUDE BUILT IN AV EQUIPMENT

The Conference Suite

- 119" LCD projectors with full HD resolution
- 55" repeat screens along the room
- Wireless microphones and PA system

The Park View Suite

- 98" plasma screen
- Wireless microphones and PA system

The Linder Boardroom & The Newman Suite

- 75" screens
- Logitech Video conferencing equipment
- Microphones for teleconferencing

All our rooms use Clickshare – to send content to screen



*Minimum numbers apply

All prices are exclusive of VAT at prevailing rate.

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The Lumley Library

For evening and weekend hire, this historical space on the first floor features the Library and Erasmus Wilson Room; as well as being an event space the Lumley Library is also a fully functioning library. By the close of the 19th century, it was widely recognised that the Royal College of Surgeons possessed one of the finest medical science library collections in Europe.

100 theatre style | 70 dinner capacity | 150 standing reception

ALL INCLUSIVE EVENING PACKAGES*

The Library Drinks Reception Package from £95 per person

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Eight canapés or four bowl food per person

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

The Library Private Dining Package from £105 per person

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per person

Mineral water

Cloakroom facilities



ALL PACKAGES INCLUDE BUILT-IN AV EQUIPMENT

- Two 65" plasma screens
- Clickshare facilities – used for wirelessly sending content to the screens
- Microphones
- PA system

The Exam Suite

Located in the heart of London, we are an ideal venue to safely host exams. We have 28 exam rooms – with briefing spaces. Our exam circuits offer a professional, unobtrusive service which is ideal for concentration. Furthermore, we have excellent transport links, innovative technology and world-class facilities for those taking a range of examinations.

Two separate circuits of 14 rooms | two briefing rooms with integrated AV | observation room with audio and visual recording system | access controlled secure environment | fully accessible and DDA compliant | secure lockers

Full Exam Centre £5,300*

Circuit hire 8.00am – 5.00pm

Two circuits of 14 examination rooms each

Two briefing rooms

One observation room

Single Exam Circuit £2,650*

Room hire 8.00am – 5.00pm (Monday – Friday)

One circuit of 14 examination rooms

One briefing room

Shared observation room



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Refreshments / Breaks

- Organic tea and coffee £3.15
- Organic tea, coffee and fresh fruit £4.75
- Organic tea, coffee and biscuit selection £4.20
- Organic tea, coffee and mini pastries £6.30
- Organic tea, coffee and cake £6.30
- The View filtered water (750ml) £3.60
- Freshly pressed orange, apple or cranberry juice (1 litre) £9.00
- Iced tea (1 litre) £9.00
- Flower pot muffins (v) £4.10
- Home-made cake selection (v) £4.10
- Freshly-baked brownies (v) (gf) £4.10
- Sliced fresh fruit platter (serves 10) (v) £25.00 🌱
- Yoghurt and granola station (serves 10) (v) £25.00 🌱
- Selection of three nibbles (nuts, crisps, olives or picos) (v) £5.25

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

- Soya and chia seed yoghurt, mango compote (gf) (ve) 🌱
- Banana and coconut yoghurt 🌱
- Weetabix smoothie (ve) 🌱
- Dried mango, 70% Islands chocolate buttons (ve) (gf) 🌱
- Banana chips, almonds and raisins (ve) (gf) 🌱



(v) vegetarian (ve) vegan (gf) gluten free 🌱 healthy option

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Breakfast

BREAKFAST BUNS

£14.50 per person

Smoked maple syrup bacon, Cumberland sausage or avocado, grilled halloumi, chilli ketchup (V) served in a brioche bun
Organic tea, coffee and freshly pressed orange juice (v)

BREAKFAST WRAPS

£14.50 per person

Hash brown, Cumberland sausage, smoked bacon, Portobello mushroom in a spinach flavoured wrap
Hash brown, smoked soya, Portobello mushroom, vine tomato in a spinach flavoured wrap (v)
Organic tea, coffee and freshly pressed orange juice (v)

CONTINENTAL BREAKFAST

£17.50 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (v)
Organic tea, coffee and freshly pressed orange juice (v)

BREAKFAST STATION

£18.50 per person

Please select four items

- Pancakes, blueberries, maple syrup (v)
- Homemade hash brown, Cornish black pudding, poached egg, spinach, hollandaise (gf) - vegan option available
- Soft boiled free-range hen's egg, straw potatoes, ham hock cubes, baked bean ketchup (gf)
- French toast, cinnamon, mulled Kent strawberries, lime crème fraîche (v)
- Smashed avocado, cherry tomato, rye toast (ve) 🌱
- Banana, London bee honey and Weetabix smoothie (v)

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Sandwich Lunch

Minimum 10 guests

OPTION 1 £15.75

Selection of sandwiches, crisps, fruit, tea, coffee, water

OPTION 2 £19.95

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

OPTION 3 £28.85

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water



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Finger Food

Minimum 10 guests

£4.20 per person, per item

HOT

Cornish cod and chive fritter, mushy pea emulsion
Sticky BBQ Suffolk chicken breast, lime crème fraîche (gf)
Spinach, rocket mac and cheese, Sriracha dip
Beetroot, chickpea and cauliflower bhaji, mango, coconut yoghurt (gf)
Provencal vegetable kebab, rocket, chilli pesto (gf) (ve) 🌱
Crispy tempeh, soy beans, celeriac, fennel, lime soya dressing (ve)

COLD

Smoked salmon, beetroot mousse, pumpnickel 🌱
Smoked duck breast, orange, chicory salad (gf)
Vine tomato, basil, rocket, baby mozzarella salad (gf) 🌱
Portobello mushroom, asparagus, truffle, poached quail eggs (gf) 🌱
Pea and asparagus, rye toast (ve) 🌱
Shot of gazpacho, crouton, roast garlic mayo (ve)

DESSERTS

Kiwi, passion fruit pavlova (gf) (v) 🌱
Bread and butter pudding, orange marmalade (v)
Raspberry burnt Cambridge cream (v) (gf)
Apple and plum cheesecake tart, toasted pumpkin seeds (ve)

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Grazing Station Lunch

Minimum 10 guests

Our grazing station lunch is designed for meetings of up to 50 guests; this lunch is the perfect in between, not too light and not too heavy and can be enjoyed for up to two hours. All items are included.

£22.50 per person

Searcys sausage roll, English mustard
Pulled ham hock, gherkins, caper mayo (gf)
Pickled Cornish mackerel, new potatoes, radish (v) (gf)
Grilled Provencal vegetables, baby mozzarella, wild rocket pesto (v) (gf) 🌿
Celeriac slaw, cider vinegar, tarragon, pea shoots (ve) 🌿
Sourdough, flavoured oil, Netherend Farm butter (v)
Pimm's jelly, cucumber, raspberry mousse (gf) (v) 🌿



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Fork Buffet

Minimum 20 guests

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Choose one buffet option for your group – £33.50 per person.

MENU 1 | LISTER

ALL ITEMS SERVED COLD

Grilled Suffolk chicken, baby gem, aged Parmesan, sourdough croton, smoked garlic dressing
Poached salmon ballotine, chive, beetroot slaw, caper mayo (gf) 🍴
Poached Fenland asparagus, wild mushroom, wild rocket, truffle dressing (ve) (gf)
New potato and red onion salad (ve) (gf) 🍴
Vine tomatoes, peppers, fennel, aged vinegar, pressed rapeseed oil (ve) (gf) 🍴
Selection of artisan breads and Netherend Farm butter (v)
Kent strawberries, vanilla cream (gf) (v)

MENU 2 | WEBB-JOHNSON

Suffolk chicken and wild mushroom lasagne, herb salsa
Poached Chalk farm trout, burnt lemon, spinach, vine tomato (v) (gf) 🍴
Spinach, asparagus and mozzarella mac and cheese, wilted rocket, capers (v)
Fennel, cucumber, radish, onion seeds, lemon dressing (ve) (gf) 🍴
Warm new potatoes, mint, aged oil (gf) (ve) 🍴
Selection of artisan breads and Netherend Farm butter (v)
Lemon verbena mousse, raspberries, peach syrup (gf) (ve)

MENU 3 | DAVIES-COLLEY

Lamb and red pepper tikka, yoghurt, coriander, rose water, crispy onion
Cornish cod korma, almonds, samphire, pomegranate
Mumbai potato, toasted coconut (gf)
Marinated Paneer, red onions, okra, chilli, mint yoghurt (v) (gf)
Steamed rice, peas, coriander (ve) (gf) 🍴
Poppadom, tamarind chutney, lime pickle, mango (v)
Naan and potato breads (ve)
Chilled black rice pudding, coconut, lime, lychee (ve)

MENU 4 | HUNTER | VEGAN MENU

Fenland cauliflower, wild garlic bake, grilled tenderstem, capers, herb salsa (gf) 🍴
Vegan fish, potato wedges, spinach, burnt lemon (gf)
White bean and tomato stew, smoked soya, vine tomato, basil (gf) 🍴
Spinach wraps, flat bread, aged rape seed oil (v)
Fennel, cucumber and onion seed salad, lemon soy dressing (gf) 🍴
Spring greens, purple carrots (gf) 🍴
Passion fruit, mango fool, raspberries (gf)

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Afternoon Tea

AFTERNOON TEA £25.00 per person

Please select four sandwiches:

Coronation chicken, mango, little gem, vine tomato wrap

Cucumber, mint cream cheese, lemon wholemeal bread (v)

Mature cheddar and onion bridge roll, watercress (v)

Free-range egg, mustard, cress, granary loaf (v)

London oak-smoked salmon, chive cream cheese, mini bagel

Honey roast ham, vine tomato, mini brioche bun

Cornish crab, tarragon mayo, mini bridge roll

Mini Dundee cake, assorted éclairs, carrot and walnut cake, chocolate delice, fruit tart

Scones, clotted cream, Galloway jam, a selection of teas (v)

Add a glass of Champagne for £12.00 per person

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Evening Sharers

Minimum 15 guests

A perfect addition to any evening reception

£12.50 per person

Whipped Oxford blue, figs, seeded crackers (v)

Honey and wholegrain mustard Cumberland Sausages

Olives, picos, nuts (v)

Truffle stuffed Somerset brie, pickles, grapes, crackers (v)

Add a glass of Champagne for £12.00 per person



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Canapés

Minimum 15 guests

6 CANAPÉS – £22.80 per person | 8 CANAPÉS – £28.00 per person | 12 CANAPÉS – £35.00 per person

HOT

Toad in the hole Yorkshire pudding, burnt apple, beetroot, pork sausage
Parsley crumb chicken, asparagus, spinach
Poached Cornish smoked haddock, Welsh rarebit, vine tomato
Devon crab cake, pink grapefruit, tomato powder
Red pepper, spring onion and chilli frittata, black garlic mayo (gf) 🌱
King oyster mushroom and quail egg tart, tarragon hollandaise

COLD

Rare roasted beef, compressed celeriac, horseradish mayonnaise (gf) 🌱
Poached ham hock, pea puree, capers, fine herbs (gf) 🌱
London oak-smoked salmon, black pepper cream cheese, cucumber blini
Soya grilled tuna loin, wasabi, soya bean, seaweed shard (gf) 🌱
Smashed avocado, buckwheat tart, beetroot, nasturtium (gf) 🌱
Whipped Ragstone goat's cheese, vine tomato, potato cone (v)

VEGAN

Panzanella fried capers, crusty bread, garlic mayonnaise (ve)
English gazpacho, black pepper, cucumber (gf) (ve) 🌱
Coronation tofu, mango, tomato, pumpernickel (ve) 🌱
BLT: vegan bacon, black garlic, lettuce gel, tomato powder (ve)
Passion fruit mousse, chocolate cup, yuzu gel (gf) (ve)
Strawberry jelly, tonka cream, strawberry shard (gf) (ve)

DESSERTS

Kent strawberry custard tart
Grilled pineapple, coconut, liquorice gel (gf) 🌱
Peach iced tea jelly, peaches, mint cress (gf) 🌱
Black pepper cheesecake, basil tart case, raspberries



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Bowl Food

Minimum 10 guests

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

4 Bowls – £28.00 per person | 5 Bowls – £32.50 per person | 6 Bowls – £36.00 per person

HOT

Lobster dog, fennel ketchup, fries, mayonnaise (£2.00 supplement)
Cornish cod tikka, chilli, samphire, poppadom crumb
Lemon chilli chicken thigh, Asian salad, honey lemon dressing (gf) 🌱
Lamb and red pepper fritter, tomato couscous, mint yoghurt
Butternut squash and halloumi slider, smoked aubergine, fries
Asparagus, pea and pearl barley risotto ball, pea powder, mushroom ketchup (gf)

COLD

Beetroot and vodka cured salmon, fennel, cucumber (gf)
Seared tuna loin, pickled radish, avocado, tomatoes (gf) 🌱
Compressed melon, cured Islington ham, mustard leaf, celeriac gel (gf) 🌱
Grilled baby gem, smoked chicken, parmesan gel, garlic ketchup (gf) 🌱
Poached fenland asparagus, truffle mayonnaise, toasted crumb
Poached beets, coconut yoghurt, toasted seeds (gf) 🌱

VEGAN

Mushroom, asparagus soya bean dog, orange ketchup, fries (ve)
Cauliflower, chickpea and basil curry, poppadom crumb (ve)
Panzanella salad, capers, cucumber, red peppers (ve) 🌱
Pea, broad bean and fennel potato cake, sugar snap salad (ve)
Grilled nectarine, kombucha gel, flaked almonds (gf) 🌱

DESSERTS

Eton mess, black peppers strawberries, lime meringue (gf)
Raspberry and pomegranate fool, shortbread crumb
Lemon posset, rhubarb, baby basil (gf)

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Private Dining

Minimum 10 guests

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

3 courses plus coffee and petits fours – £60.00 per person.

A choice of one dish from each course is required for the whole party.

STARTERS

Compressed watermelon, whipped English feta, cucumber, toasted pumpkin seeds (v) (gf)

Poached Fenland asparagus, soft boiled hen's egg, pea purée, truffle, watercress (v) (gf)

Grilled English goat's cheese, marinated peppers, black olive, red pepper shard (v) (gf)

Marinated heirloom tomato, burnt shallot gel, basil cubes, flowers, aged orange oil (ve) (gf)

Rolled Cornish crab, seaweed, avocado, pink grapefruit, chive flowers, parsley oil (gf)

Marinated Devon mackerel, rye crumb, olive oil potato, cauliflower purée, fine herbs (gf)

Pressed corn-fed chicken terrine, burnt sweetcorn, pickled heritage carrot, crispy skin crumb

MAINS

Poached and roasted Suffolk chicken, grilled baby gem, olive oil poached potato, pea purée, parmesan velouté (gf)
Roasted Hereford red beef, wild mushroom, potato gratin, spring cabbage, green peppercorn sauce (supplement of £5 per person) (gf)

Confit Gressingham duck leg, smoked duck bun, sweet potato, chicory, beetroot jus

Poached cod loin, English ham and red wine risotto cake, baby leeks, vanilla velouté (gf)

Seared stone bass, olive oil mash, braised fennel, lobster bisque (supplement of £3 per person) (gf)

Smoked potato cake, crispy mushroom ravioli, king oyster, cauliflower, herb salsa (v)

Tian of provincial vegetables, polenta chips, baby aubergine, vine tomato coulis (ve)

Tomato and black olive risotto cake, courgette pappardelle, basil velouté (gf) (ve)

Mushroom, cabbage and celeriac pithivier, poached beets, carrot butter sauce (v)

DESSERTS

Summer pudding, clotted cream, English berries (v)

Black cherry and bitter chocolate mousse, Kirsch doughnut, burnt white chocolate (v)

Yorkshire rhubarb fool, marinated gooseberries, rose petals (ve) (gf)

Caramelised lemon tart, lime meringue, raspberries (v)

Tonka bean pannacotta, peaches, yuzu gel, basil crumb (gf)

Selection of British chesses, quince jelly, artisan crackers (v) (supplement of £5 per person)

Add an additional cheese course for £10 per person

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Digestifs

For those craving a post dinner digestif, to round off the end of the night, we have launched a range of mini cocktails to be enjoyed after your seasonal meal.

Available at £5 per mini cocktail or all three for £12.

Espresso Martini

Whisky Sour

Rum Punch

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*Same cocktails to be ordered for all guests in the group

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Sustainability Pledges

EST 1847
SEARCYS
LONDON

FOOD AND DRINK



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



We only use British-harvested rapeseed oil in cooking



All our fresh eggs are British free-range



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



We celebrate signature seasonal English apples at all our cafes. We also offer a free bowl with all our meetings packages



All our bacon is British-reared and dry-cured



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



We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted

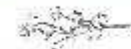


Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity

PEOPLE



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality

Drinks List

Our drinks list has been carefully selected by Searcys experts.



Cocktails

Cocktail – £10.00

A choice of 3 – £26.00

Aperol Spritz – Aperol, Prosecco, soda, orange

Berry Mojito – Rum, mint, berries, lime juice

Pimm's No1 Cup – Pimm's, fresh mint, cucumber, strawberry, lemonade

Hugo Spritz – Prosecco, elderflower, soda, mint

Beer, cider and spirits

BEER AND CIDER

Beer selection (330ml) £5.00

Craft beer selection (330ml) £5.50

Cider selection (330ml) £5.00

ALL SPIRITS (50ml)

House spirits from £8.50

Premium spirits from £10.50

With mixer

Soft drinks

Bottled soft drinks (330ml) £3.00

Jugs of elderflower £9.00

Pressed juices (1 litre) £9.00

Still or sparkling water (750ml) £3.60

Wild Life sparkling wine (bottle) £27.00

Alcohol free cocktails

£10 per jug

Rosemary and Blueberry Smash – fresh rosemary and blueberries, honey, lemon juice and soda water

Ginger, Basil and Grapefruit Spritz – a punchy combination of grapefruit, ginger beer and fresh basil

Virgin Mimosa – Sparkling tea and orange juice

(v) vegetarian (ve) vegan (gf) gluten free 🌱 healthy option

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

All prices are exclusive of VAT at prevailing rate.

Rates are valid from 1st April 2023 to 30th September 2023.

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

Drinks List

Our drinks list has been carefully selected by Searcys experts.

Wine

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£48.00

CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne (available as a magnum)	£65.00
Drappier, Carte d'Or, Brut, Champagne	£76.50
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Searcys selected Cuvée, Blanc de Blanc, Champagne	£75.00
Veuve Cliquot, Yellow Label, Brut, Champagne	£85.00

WHITE WINE

Flor de Lisboa Branco, Portugal	£25.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.00
Azumbre Verdejo, Rueda, Spain	£27.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, SA	£28.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£33.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£34.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00

RED WINE

Tremite Nero d'Avola, Sicilia, DOC, Italy	£25.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£26.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£27.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£29.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£29.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£34.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain	£38.00
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France	£55.00

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy	£27.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£32.00



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**The View at The Royal College
of Surgeons of England**

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