

G1 - GROUND FLOOR

CAPACITIES

24 board room | 56 theatre style | 32 cabaret style
50 dinners on rounds | 40 dinners on sprigs
60 standing receptions

The room can accommodate up to 56 in theatre style, 32 in cabaret or 24 in boardroom style. It has plenty of natural light, with large windows looking out over the beautiful Lincoln's Inn Fields.

The AV includes a large screen combined with a Microsoft Windows device facilitating the use of Microsoft Teams and Zoom. This solution is combined with an integrated camera, speaker and microphone unit providing up to 4K video for calls.

Explore the key information below and contact our team for a viewing.



Looking for something unique?
Contact our sales team today

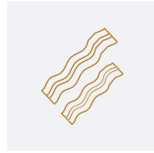
020 7869 6703 | theview@rcseng.ac.uk

*Minimum numbers apply. All prices are exclusive of VAT at prevailing rate. Rates are valid from 1st October 2024 to 31st March 2025.

SUSTAINABILITY PLEDGES



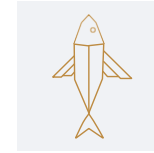
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



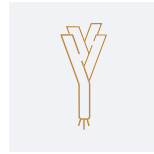
Our prawns are sustainably farmed.



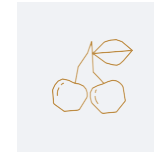
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



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.



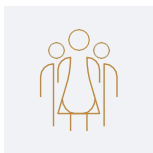
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



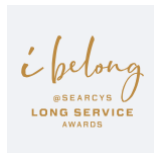
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



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.



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.

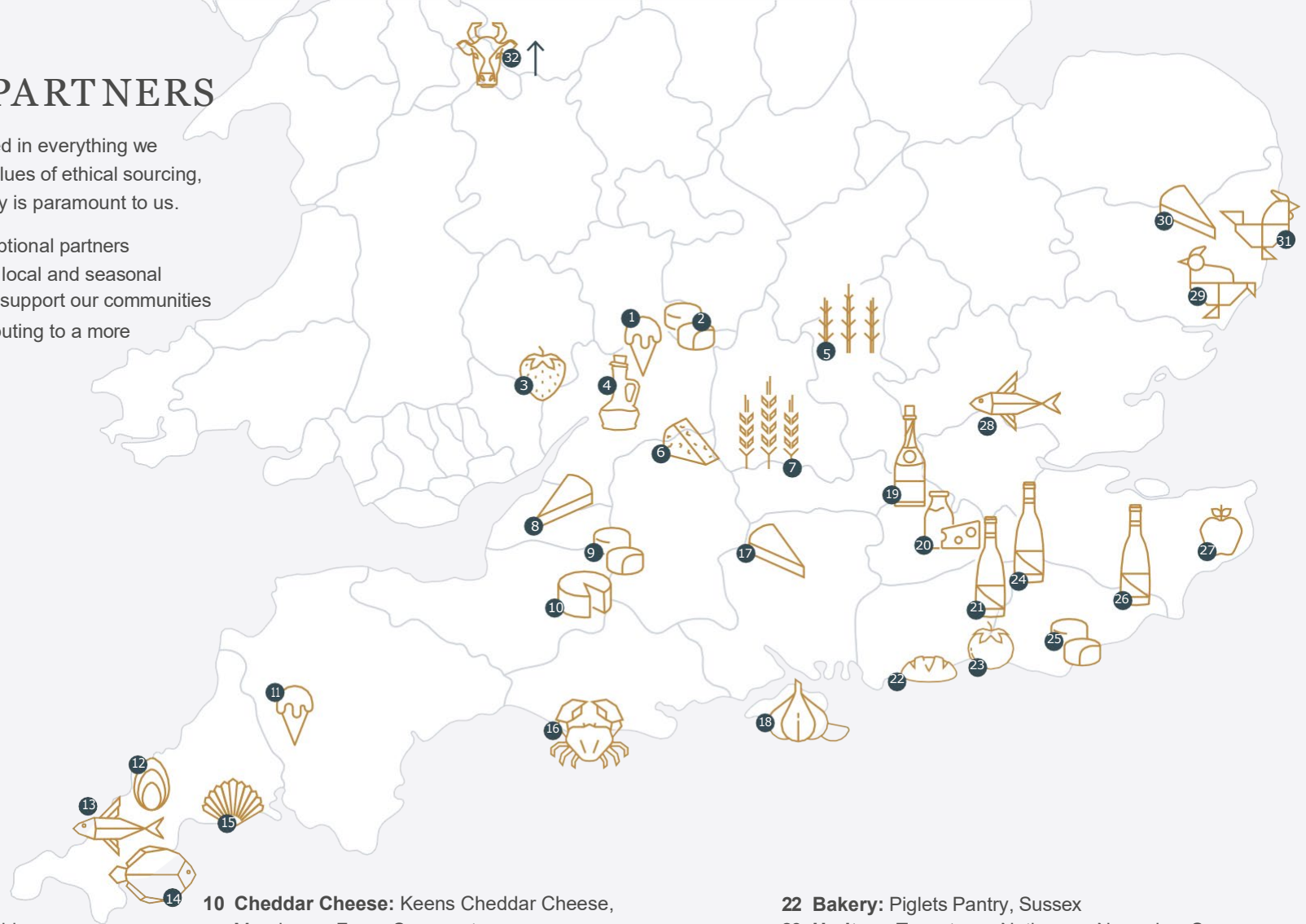
Tour de Searcys

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

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

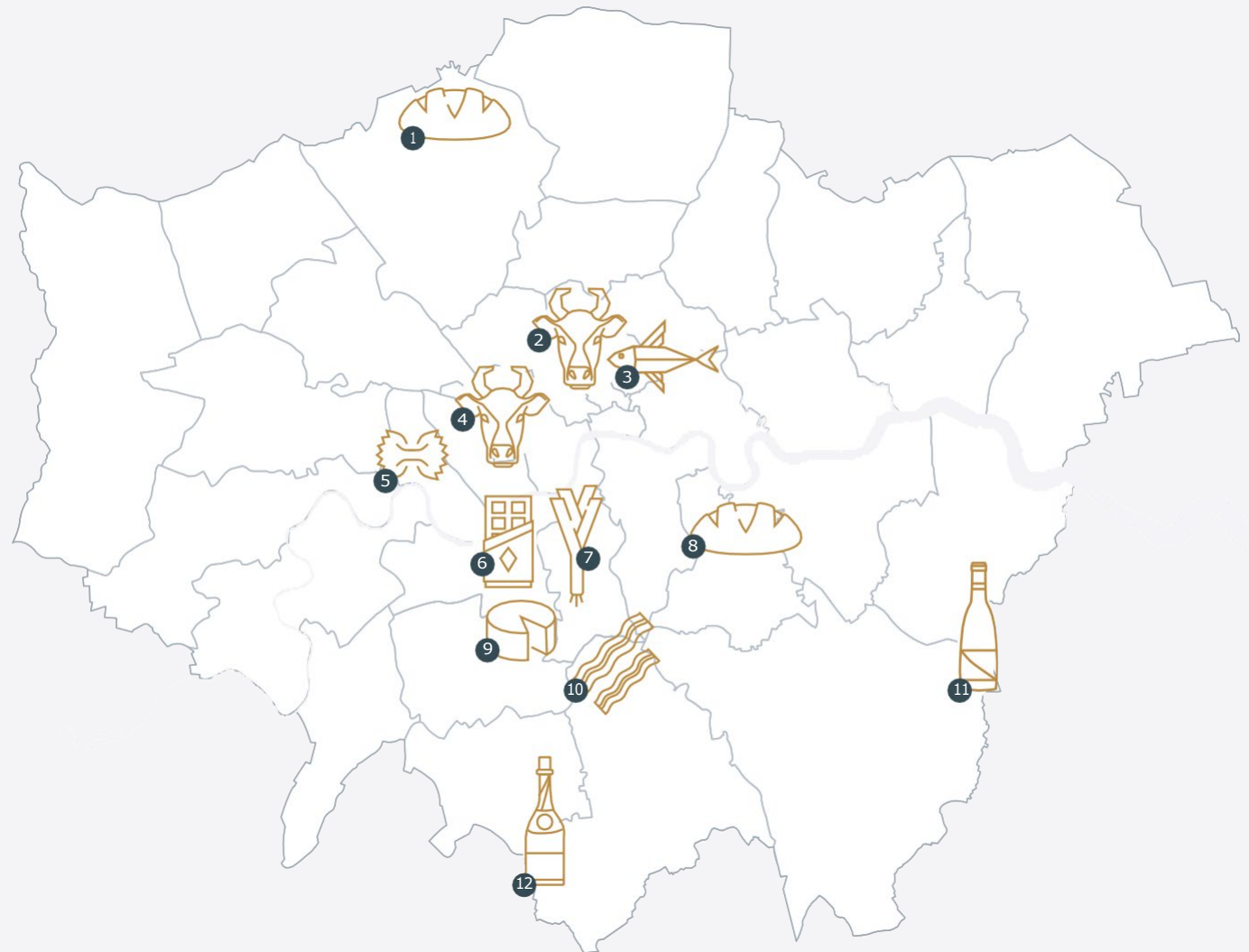
31 **Chicken:** Crown Farm, Suffolk

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



the **VIEW**

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

Looking for something unique?
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**The View at The Royal College
of Surgeons of England**

38-43 Lincoln's Inn Fields,
London WC2A 3PE

theview.london

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