



the **VIEW**

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

Events Hospitality Menus

1ST APRIL - 1ST OCTOBER 2026

Refreshments and Breaks

PRICES PER GUEST

Drinks

Organic tea and coffee	£3.95
Organic tea, coffee, and fresh fruit	£5.50
Organic tea, coffee, and biscuit selection	£4.95
Organic tea, coffee, and mini pastries	£6.95
Organic tea, coffee, and homemade cake	£6.95
The View filtered water (750ml)	£3.75
Freshly pressed orange, apple, cranberry (1 litre)	£10.50

Both our tea and coffee is ethically sourced, uses sustainable packaging and is fully compostable.

JING

Jing teas are sourced with integrity and transparency, including their impact on the planet. They are using plant-based and biodegradable materials on whole leaf teabags. Jing Tea are a member of the Ethical Tea Partnership.



Our Notes coffee was sourced from Daterra with whom we've launched The Roas-tree Club, a sustainability initiative that promises to plant and maintain 1 tree for the next decade, for every 20kg of coffee we have bought from them. Daterra is also a carbon-negative coffee producer meaning we are also offsetting our carbon footprint too.

Food

Mini flowerpot muffins (v)	£4.30
Mini fresh fruit kebabs with raspberry dip (ve) (gf)	£4.95
Mini carrot and walnut cakes with lemon cream cheese frosting (v)	£4.65
Blackberry and Cornish yoghurt matcha overnight oats (v)	£4.25
Homemade cake selection (v)	£4.65
Freshly baked brownies (v)	£4.65
Super seeded London Bee honey flapjack (v)	£4.50
Sliced fresh fruit platter (serves 10) (ve) (gf)	£26.00
Yoghurt and granola station (serves 10) (v)	£26.00

Refreshment Break Upgrades and Healthy Swaps

Enhance your refreshment breaks by swapping or adding healthier options. You can exchange the biscuit at no additional cost, add extra items for £2.95 each

Peanut butter and dry cranberry protein balls (ve)
Pistachio, flaxseed and cacao nibs raw protein bar (ve)
Sunflower seed energy balls (ve)
Mini lemon and poppy seed muffins (v)
Mini polenta and pepper cornmeal muffins (v)
Almond, cacao nib and matcha energy bites (ve)

(v) vegetarian (ve) vegan (gf) gluten-free

Please inform us of any allergies or dietary preferences prior to the event.

All prices exclude VAT at the current rate and are subject to market availability at the time of your event.



Breakfast

MINIMUM 20 GUESTS

All our breakfast stations are served with organic tea, coffee, freshly pressed orange juice, apple juice, and infused water

Classic breakfast buns £16.50

Select one:

- Smoked bacon, vine tomato, brioche bun* **or**
- Searcys sausage, mushroom, brioche bun*

Open bagel, smashed avocado, tomato (ve)

Continental breakfast £17.50

Mini croissants

Mini pain au chocolat

Mini fruit kebabs (ve) (gf)

Spinach, kiwi and ginger power shot (ve) (gf)

Coconut yoghurt, honey, chocolate granola (ve) (gf)

Networking Breakfast £19.50

Smoked bacon, flat mushrooms, hash brown, Cumberland sausage, grilled wrap

Vegan breakfast wrap with hash brown, mushrooms, avocado and plant-based sausage (ve)

Toasted bagel, smashed avocado, fried halloumi (v)

Summer fruits, Cornish yoghurt, super greens granola pot (v)

Healthy Breakfast £18.75

Poached salmon, Sussex cottage cheese, watercress

Smashed avocado, Sussex cottage cheese, watercress (v)

Summer fruits, coconut yoghurt, super greens granola pot (ve)

Ginger, spinach and turmeric shot (ve) (gf)

Matcha, blueberries, gluten-free oats, soya yoghurt bircher (ve) (gf)

Breakfast upgrades

Add any of the below to your station or refreshment breaks, Minimum order of 20, priced per item

Mature cheddar, vine tomato, all-butter mini croissant (v) £2.45

Honey roast ham, mature cheddar, all-butter mini croissant £2.45

Cheese and potato St Ewe's egg omelette (v) (gf) £2.20

Mini waffles, crispy bacon, blueberry compote, maple syrup £2.95

Mini buttermilk pancakes £2.25

Banana, smoked bacon smoothie (gf) £1.95

Virgin Mary (ve) (gf) £1.95

(v) vegetarian (ve) vegan (gf) gluten-free *gluten-free buns available on request

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Sandwich Lunch

MINIMUM 10 GUESTS

Named after renowned surgeons

The Barnard £23.50

Selection of freshly made sandwiches, lightly seasoned potato crisps, seasonal fruits, home-made cakes, Jing tea, Notes coffee and The View filtered water

The Gibbon £31.50

Selection of freshly made sandwiches, three finger food items, lightly seasoned potato crisps, seasonal fruits, Jing tea, Notes coffee and The View filtered water

The Hunter £33.50

Available for up to 100 guests

Selection of 3 artisan sandwiches, two freshly made salads, three finger food items, vegetable crisps, seasonal fruits, Jing tea, Notes coffee and The View filtered water

Sample sandwiches

Free-range egg, mustard cress, rocket, granary bloomer (v)

Grilled Sussex chicken, basil, tomato, cucumber, gem, pretzel roll

Vine tomato, mozzarella, rocket, white bloomer (v)

Open line-caught tuna, sweetcorn, olives, chimichurri, flavoured bread

Vegan mozzarella, vine tomato, rocket, white bloomer (ve)

Grilled Sussex chicken, basil, tomato, cucumber, gem, seeded gluten-free roll (gf)

Vine tomato, mozzarella, rocket, seeded gluten-free roll (gf)

Three-cheese coleslaw, chives, iceberg, ciabatta bread (v)

Grilled turkey Caesar, gem, parmesan, club sandwich, white bloomer

Open hot-smoked salmon, iceberg, dill crème fraîche, rye bread

Fenland cucumber, mint cream cheese, lemon pepper, granary loaf (v)

Fenland cucumber, mint vegan cream cheese, lemon pepper, granary loaf (ve)



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Finger Food

MINIMUM 10 GUESTS

£4.50 per guest, per item

Plant-based

Cold

Vine tomato, garlic oil, rocket, crispy bread (ve)

Grilled marinated tempeh, whipped cream cheese, cucumber and mint (ve) (gf)

Lime-marinated Zalmon, sushi rice cake, wasabi (ve) (gf)

Hot

Provençal vegetable kebab, oregano, basil ketchup (ve) (gf)

Fenland cauliflower cheese, truffle mayo, sesame slider (ve)

Sweet soy and sesame tofu spring roll, kimchi, edamame beans (ve)

Salad

Poached Fenland beetroot, coconut yoghurt, toasted seeds salad (ve) (gf)

Gazpacho salad, sourdough croutons (ve)

Tempura courgette, basil polenta, rocket salad (ve) (gf)

Dessert

Whipped Islands chocolate and peach tart (ve) (gf)

Kent strawberry and tonka bean cream tart (ve)

Islands chocolate avocado mousse (ve) (gf)

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Finger Food

MINIMUM 10 GUESTS

£4.50 per guest, per item

Meat and fish

Cold

Poached Chalk Farm trout, seaweed tartare, lime mayo (gf)

Charred squid rings, piperade, basil, black olives (gf)

Free-range chicken tikka Scotch egg, mint yoghurt

Searcys sausage roll, English mustard

Hot

Sussex chicken skewer, basil, tomato dressing (gf)

Pressed South Downs lamb fritter, black olive and basil dip

Jerk Sussex turkey and plantain, Scotch bonnet mayo, charcoal linseed slider

Chalk Farm trout fish cake, caper mayo

Salad

Smoked mackerel, new potato and spring onion salad (gf)

Crispy Korean pork, rice noodles, sesame, bok choy

Desserts

Kent strawberry and raspberry pavlova (gf)

Upside-down lemon cheesecake, ginger nuts

Raspberry bread and butter pudding

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Grazing Station Lunch

MINIMUM 25 GUESTS

Our grazing station lunch is designed for meetings of up to 100 guests and can be enjoyed for up to two hours. This offers the perfect in between: not too light or too heavy. All items are included. Items may change later in the year due to the seasonality of ingredients.

£30.50 per guest with one selection

Upgrade your Grazing Station

£3.95 per guest, per item

Sussex pork pie, piccalilli

Searcys sausage roll, English mustard

Grilled Evesham asparagus, Parmesan salad (v) (gf)*

Grazing station lunch

Select one meat main

- Honey roast ham, ham hock terrine, celeriac slaw, balsamic onions (gf) *or*
- Sussex chicken and tarragon Scotch egg

The menu includes:

Standard Main

Provençal vegetable kebabs, red pepper hummus, pitta bread (ve) (gf)

Salad

No waste cauliflower, onions, seeds, crispy rocket (ve) (gf)

Sides

Portobello mushrooms, spinach, aged sherry dressing (ve) (gf)

Tomato and black olive bread, English butter (v) (gf)

Dessert

Kent strawberry and raspberry pavlova (ve) (gf)

(v) vegetarian (ve) vegan (gf) gluten-free

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Fork Buffet

MINIMUM 40 GUESTS

Our in-house Searcys chefs have carefully designed these fork buffet menus to elevate any conference dining experience.

The Spring/Summer collection features a range of options, including Cold Fork, Plant based, Signature, Indian, and Mediterranean buffet menus. Each menu is crafted to provide balanced, nourishing dishes that help maintain focus and energy throughout the day.

All fork buffet menus include organic Jing teas, ethically sourced Notes coffee, The View filtered still and sparkling water, along with two main courses (one selected and one standard), sides, and dessert.

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest — select one meat main

£42.00 per guest — complete menu included, no selection required

Menu 1: Cold Fork

Select one meat main

- Grilled Sussex chicken, gem lettuce, aged Parmesan, classic Caesar dressing crouton *or*
- Poached Shetland salmon, samphire, sea vegetables, purple potatoes, caper dressing (gf)

The menu includes:

Standard Main

Grilled marinated portobello mushrooms, tempura tempeh, wilted spinach, cold-pressed rapeseed oil (ve) (gf)

Sides

Warm Cornish mids potatoes, spring onion and parsley salsa (ve) (gf)

RCS grains salad with red quinoa, soya beans, carrots, beets and celeriac (ve)

Rocket and English-style Parmesan salad (gf)

Salad toppings; gourmet seed toppers with dressing

Pumpkin seed bread, English butter (v)

Dessert

Kent strawberry fool, vanilla sponge

(v) vegetarian (ve) vegan (gf) gluten-free

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Fork Buffet

MINIMUM 40 GUESTS

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest — select one meat main

£42.00 per guest — complete menu included, no selection required

Menu 2: Plant-based

This menu requires no selection.

Mains

Portobello mushroom, white bean and broad bean stew, tempura soya beans (ve)

Jerk-spiced cauliflower wings served with sweetcorn, golden potato wedges and chimichurri (ve)

Sides

Roasted sweet potato, red onions and soya beans (ve) (gf)

Wild rocket, watercress and pomegranate salad (ve) (gf)

Giant couscous with mint and coconut yoghurt (ve)

Beetroot and pumpkin seed bread, whipped vegan butter (ve)

Salad toppers: loaded seeds, oil and vinegar (ve)

Dessert

Islands chocolate and Kent raspberry mousse (ve) (gf)

Menu 3: Mediterranean

Select one meat main

- South Downs lamb kofta, roast peppers, fried Padron peppers, homemade hummus (gf) *or*
- Grilled tuna steak, couscous, vine tomatoes, black olives and basil

The menu includes:

Standard Main

Stuffed peppers with couscous, piperade, okra and feta (v)

Sides

Poached new potatoes with olives and mint (ve) (gf)

Classic Greek salad (gf)

Fine beans, purple potatoes, tomatoes, roasted red onions and fine herbs (ve) (gf)

Pitta bread, flatbreads and hummus

Salad toppers: loaded seeds, oil and vinegar

Dessert

Honey and sesame mousse, caramelised banana, pistachio (ve) (gf)

(v) vegetarian (ve) vegan (gf) gluten-free

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Fork Buffet

MINIMUM 40 GUESTS

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest — select one meat main

£42.00 per guest — complete menu included, no selection required

Menu 4: The Signature

Select one meat main

- Sussex chicken with portobello mushroom mac 'n' cheese and basil crumb *or*
- Roast Chalk Farm trout, iceberg lettuce, peas, onions and chive sauce (gf)

The menu includes:

Standard Main

Provençal vegetable ratatouille with gnocchi, spinach and crispy courgettes (v)

Sides

Polenta fries with confit tomatoes and basil (gf)
 Mixed baby leaves with cider dressing (ve) (gf)
 Salad of fine beans, onions and red pepper chutney (ve) (gf)
 Farmhouse bread, English butter
 Salad toppers: loaded seeds, oil and vinegar

Dessert

Warm banana and date sponge, organic cream

Menu 5: Indian

Select one meat main

- Goan-style chicken curry served with lentil dhal and mango chutney (gf) *or*
- Tikka-spiced Cornish seabream with chilli spinach, okra and coriander (gf)

The menu includes:

Standard Main

Roasted red peppers with paneer and plantain, finished with crispy onions and curry sauce (v) (gf)

Sides

Pilau rice with rose water and coriander (gf)
 Bombay-style spiced potatoes with chilli oil (gf)
 Turmeric cauliflower salad (ve) (gf)
 Naan bread, poppadoms and chutneys (v)

Dessert

Mango and cardamom mousse, pomegranate and coconut (ve) (gf)

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Afternoon Tea

MINIMUM 20 GUESTS

£25.00 per guest

Add a glass of champagne for £14 per person

Savoury

Cucumber and mint cream cheese, granary bread sandwich

London Cure smoked salmon, chive, beetroot bread

Free-range egg, mustard cress brioche roll

Coronation chicken, baby leaves, spinach wrap

Sweet

Fruit scones, Cornish clotted cream and strawberry jam

Cakes

Passion fruit tart

Classic Dundee cake

Selection of éclairs

Carrot and walnut cake

A selection of Jing teas (v)

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Evening Sharers

MINIMUM 25 GUESTS

Add a glass of Searcys Champagne for £14 per guest

Standard menu

£14 per guest

Searcys sausages, honey and wholegrain mustard (gf)

Whipped goat's cheese, tomato and olive crostini

Grilled baby artichokes, smoked aubergine dip (ve) (gf)

Quinoa and red pepper sausages, whipped avocado (ve)

Premium menu

£19 per guest

Mature Montgomery Cheddar (gf)

Sussex Brie (gf)

Cured British ham

Spicy chorizo

Pickled grapes, fig chutney and raisins (ve) (gf)

Olive bread (ve) (gf)

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Canapés

MINIMUM 15 GUESTS

6 canapés £24.00 per guest

8 canapés £29.00 per guest

12 canapés £36.00 per guest

Plant-based

Greek-style vegan feta, vine tomato and buckwheat tart (ve) (gf)

Coronation plantain, tempura cauliflower, mango gel (ve) (gf)

Dark sweet-soy braised tempeh, broad bean purée, soya beans (ve) (gf)

Marinated courgette, aubergine pickle, red pepper gel (ve) (gf)

Kent raspberry and vanilla tart (ve)

Caramelised banana and sesame mousse, crispy cone (ve)

Hot

Searcys sausage and pea 'toad in the hole'

Devon lamb and basil fritter, basil crumb, mint gel

Hereford red beef, horseradish, spinach slider

Evesham asparagus and basil hollandaise tart (v)*

Wild mushroom and truffle fritter, spinach ketchup (v) (gf)

Cold

Whipped goat's cheese and basil tart, tomato gel (v)

Searcys gin and tonic cured salmon, beetroot bagel, cucumber

London Cure smoked salmon, chive cream cheese, herb blini

Evesham poached asparagus, quail egg, toasted brioche*

Rolled Sussex chicken terrine, sweetcorn-flavoured popcorn (gf)

Poached Jersey Royals, lemon cream cheese, Oscietra caviar tart (£1.00 supplement)

Compressed cucumber, seared tuna, wasabi (gf)

Dessert

Bitter chocolate brownie, white chocolate mousse (gf)

Kent raspberry bread and butter pudding (v)

Lemon and poppy seed cake, candied lemons (v)

Searcys Champagne jelly, vanilla sponge, peach gel (v)

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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 like a canapé style service.

4 bowls £29.50 per guest

5 bowls £33.50 per guest

6 bowls £37.50 per guest

Plant-based

Cold

Compressed Fenland cucumber, feta, lemon balm (ve) (gf)

Gazpacho salad, sourdough croutons (ve) (gf)

Hot

Courgette and basil slider, smoked aubergine, brioche style bun (ve)

Thai green cauliflower curry, toasted coconut (ve) (gf)

Dessert

Summer pudding, raspberry coulis (ve)

Burnt lemon tart, lime jelly (ve)

Cold

Gressingham duck Scotch egg, celeriac, pickled mushroom

Pressed ham hock terrine, piccalilli (gf)

Fenland courgette tartare, basil cream cheese (ve) (gf)

Isle of Wight tomatoes, crispy goats' cheese ravioli, red pepper oil (v)

Brown crab pâté, lime ketchup, melba toast

Hot

Sussex chicken Kiev, spinach, wild garlic ketchup, potato foam

Cornish lobster spring roll, carrot Thermidor, tarragon oil (£2.00 supplement)

Korean style fried cauliflower, sushi rice cake, spiced plum dressing (ve)

Chalk Farm trout Wellington, seaweed, young beets (v)

Vine tomato gnocchi, wild garlic, tomatoes, English feta (v)

Dessert

Sussex raspberry doughnuts, lemon balm rice pudding

Gin-soaked cherries, champagne sabayon tart

Strawberries and cream (Tonka panna cotta, strawberry jelly), black pepper tuile

Lemon meringue tart

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Chef's Signature Bowl Foods Menu

MINIMUM 10 GUESTS

Our themed bowls menus make choosing easy — each one delivers a complete experience from starter to dessert. This menu offers a combination of individually served bowls and interactive station-style options.

£29.95 per guest

Charis Delight

This menu was designed by our Chef de Partie, Sarnish Chari, using recipes inspired by his Goan heritage

Red onion bhaji, mango salsa, mint yoghurt, poppadoms (v)

Cauliflower and okra, chilli, lime, ginger and curry leaves, dal tadka (ve) (gf)

Chicken tikka, pilau rice, coriander naan

Mango and cardamom fool (ve) (gf)

Mango lassi (gf)

Greek

Fried Greek feta, honey and sesame (v)

Greek salad (gf)

Devon lamb kofta, tomato and olive couscous, pitta bread

Traditional pistachio baklava

Iced Greek-style coffee

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Summer Stations

MINIMUM 50 GUESTS

Perfect additional to any event £38.50 per guest

British Classics in a Wrap

New this spring-summer at The View, our wrap station brings a fresh twist to classic British dishes. The station adds an interactive element, with our chefs building guests' wraps in person. It also offers a build-your-own style experience, where guests can choose between a traditional wrap or a Yorkshire-pudding-style wrap.

Choose 3 wraps from either style

Served in a Yorkshire pudding-style wrap:

- Tender pulled Hereford beef, crispy beef pieces and rich gravy
- Golden crispy fish goujons with mushy peas, tartare sauce and melted cheddar
- Fried English style halloumi, honey and sesame seeds (v)

Served in seeded wraps*:

- RCS fried buttermilk chicken, crispy slaw, spicy relish
- Pulled smoked Suffolk pork, apple slaw, bourbon BBQ sauce (gf)
- Crispy vegetables, hummus and tomato chutney (v)

Sides

Choose 3 sides

- Red cabbage and fennel slaw (gf) (ve)
- Potato wedges, red peppers and cumin (gf) (ve)
- Tomato and mozzarella salad (gf)
- Mac 'n' cheese bites, onion relish (v)
- Sweet potato fries (ve)

Dessert

Choose 2 desserts

- Warm doughnuts, chocolate sauce (v)
- Raspberry cheesecake, ginger crumb (v)
- Kent strawberry and raspberry pavlova (v) (gf)

(v) vegetarian (ve) vegan (gf) gluten-free *gluten-free available

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Private Dining

MINIMUM 20 GUESTS

Our menus are crafted by our Executive Chef, featuring only the freshest seasonal ingredients.

Three courses, including coffee and petits fours **£67.00 per guest**

The same one dish from each course is required for the whole party, dietaries are covered by a chef's choice dish. Choice menus are available at an additional charge.

Starters

Carpaccio of heirloom tomatoes, compressed cucumber, basil gel (ve) (gf)

Red pepper mousse, yellow pepper tartare, tomato chutney, aubergine crisp (ve) (gf)

Poached Evesham asparagus, soft-boiled St Ewe egg, truffle dressing and avocado (gf)*

English-style feta, watermelon, London bee honey gel, olive crumb (v) (gf)

London Cure smoked salmon, pickled cucumber, horseradish cream (gf)

Searcys gin-cured Chalk Farm trout, radish, pickled ginger, seaweed tartare (gf)

Pressed rabbit terrine, sweetcorn, crispy chicken skin, pickled aubergine, carrot ketchup (gf)

Mains

Grilled and marinated cauliflower steak, chimichurri, purple potatoes, runner beans (ve) (gf)

Fenland pea, broad bean and lentil dhal, polenta chips, grilled onions, coriander oil (ve) (gf)

Poached and roasted pork fillet, lemon confit potato, smoked ham croquette, peas

Roasted Sussex chicken breast, chicken sausage, grilled gem, broad beans, potato velouté (gf)

Searred beef fillet, wild mushrooms, spring cabbage, fondant, truffle jus (gf) **(£6.00 supplement)**

Poached and roasted lamb fillet, black olives, piperade, courgettes, red pepper nage (gf) **(£4.00 supplement)**

Lemon confit Shetland salmon, beetroot crust, crushed potatoes, fine beans, sauce vierge

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Private Dining

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Desserts

Fenland courgette cake, lemon cream cheese, lemon gel, edible flowers (v)

Summer pudding sandwich, tonka cream, Kent strawberry syrup (v)

Kent raspberry mousse, Searcys Champagne jelly, lemon balm (v) (gf)

Strawberry and soya panna cotta, green strawberries, candied rose petals (ve) (gf)

Islands chocolate mousse, cherries (ve) (gf)

Private dining additions

Pre-dinner canapés

Three pre-dinner canapés per guest (please see canapé menu)

£14.00 per guest

British cheeseboard

£10.00 per guest

Post dinner drinks package

Unlimited house wine, beer and soft drinks

1 hour: **£19.50 per guest**

2 hours: **£28.00 per guest**

3 hours: **£35.00 per guest**

Unlimited prosecco, house wine, beer and soft drinks

1 hour: **£24.50 per guest**

2 hours: **£36.00 per guest**

3 hours: **£40.00 per guest**

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Drinks Packages

PRICES PER GUEST

Searcys Champagne Reception £14.00 per guest

Unlimited house wine, beer and soft drinks

1 hour: £19.50 per guest

2 hours: £28.00 per guest

3 hours: £35.00 per guest

Unlimited Prosecco, house wine, beer and soft drinks

1 hour: £24.50 per guest

2 hours: £36.00 per guest

3 hours: £40.00 per guest

Add spirits unlimited spirits to a package for an extra £15.00 guest

Three canapés per guest to accompany your arrival, for £14.00 per guest

Selection of three nibbles £6.00 per guest



Drinks List

CAREFULLY SELECTED BY SEARCYS EXPERTS

Low and No Alcohol

The Scrub Spritz £8.00

Soda, blood orange syrup, lemon juice, rosemary sprig, ice

The Surgeon's Old Fashioned Alcohol-free

Everleaf Forest, maple syrup, alcohol-free orange bitters, ice, dehydrated orange wheel

Sparkling wine

Bottega 0% White £25.00

Bottega 0% Rosato £25.00

Wildlife sparkling wine (bottle) £28.00

Wild Idol Alcohol-Free Sparkling White £50.00

Wild Idol Alcohol-Free Sparkling Rosé £50.00

Beers

Peroni 0.0% Alcohol-Free (330ml) £4.50

Lucky Saint Unfiltered Lager 0.5% Alcohol Free (330ml) £4.50

Alcohol-free spirits £8.50 with mixer

Everleaf Marine

Everleaf Mountain

Everleaf Forest

Soft drinks

Coke (139 kcal) £3.00

Diet Coke (1 kcal) £3.00

Fanta (65 kcal) £3.00

Fever-Tree Sicilian lemonade (96 kcal) £3.00

Fever-Tree tonic water 60 (kcal) £3.00

Jugs of elderflower £9.00

Pressé juices (1 litre) £10.50

The View Filtered Still and Sparkling Water (750ml) £3.75



Drinks List

CAREFULLY SELECTED BY SEARCYS EXPERTS

Cocktails by the glass

Minimum glasses of 20

£11.00

Operating with Oranges

Aperol, Prosecco, soda water, blood orange syrup, blood orange wheel, rosemary sprig

The Lab Sample

Vodka, watermelon juice, lime juice, simple syrup, soda water, ice, watermelon wedge

The Precision Cut Cooler

Gin, elderflower liqueur, fresh lemon juice, soda water, ice, cucumber ribbon

The Recovery Room Refresher

White rum, pineapple juice, lime juice, mint syrup, ice, mint sprig garnish

Beer, cider and spirits

Beer selection (330ml)
Craft beer selection (330ml)
Cider selection (330ml)

£5.00

£5.50

£5.00

All spirits (50ml)

House spirits

from £8.50 with mixer

Premium spirits

from £10.50 with mixer



Wine List

CAREFULLY SELECTED BY SEARCYS EXPERTS

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Sparkling wine

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV)	£38.00
Searcys Classic Cuvée Brut, Surrey, England (12.5% ABV) (vegan)	£54.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England (12.5% ABV) (vegan)	£56.00

Champagne

Searcys Selected Cuvée, Brut, Champagne (12.5% ABV, Vegan)	£75.00
Searcys Selected Cuvée, Brut, Champagne Magnum (12.5% ABV, Vegan)	£145.00
Searcys Selected Cuvée, Rosé Brut (12.5% ABV, Vegan)	£80.00
Drappier, Carte d'Or, Brut, Champagne (12% ABV, Vegan)	£80.00
Lanson Père & Fils, Brut, Champagne (12.5% ABV, Vegan) Veuve Clicquot, Yellow Label, Brut, Champagne (12% ABV, Vegan)	£90.00 £105.00

White wine

Flor de Lisboa Branco, Portugal (12.5% ABV)	£28.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy (11% ABV, Vegan)	£29.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France (13% ABV)	£30.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (12.5% ABV, Vegan)	£36.00
Gérard Bertrand Heritage Chardonnay, Occitanie, France (13% ABV, Vegan)	£37.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand (12.5% ABV)	£38.00
Chapel Down Bacchus, Kent, England (12% ABV)	£42.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, Vegan)	£54.00

Red wine

Tremite Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV)	£28.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	£29.00
Andes Soul Malbec, Argento, Mendoza, Argentina (13.5% ABV, Vegan)	£32.00
Château La Fréneraie Bordeaux Supérieur, Château Fréneraie, France (14.5% ABV, Vegan)	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile (14.5% ABV, Vegan)	£35.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France (13.5% ABV, Vegan)	£38.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France (14% ABV)	£42.00
Château Cissac, Haut-Médoc, Bordeaux, France (13% ABV)	£55.00

Rosé wine

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, Vegan)	£30.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France (12.5% ABV, Vegan)	£35.00

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.

All prices exclude VAT at the current rate and are subject to market availability at the time of your event.

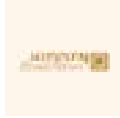


Sustainability pledges 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent



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



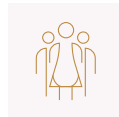
We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 20+ managers and heads of departments in 2026.



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

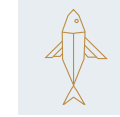


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.



Committed to only using Wild Farmed flour in all our onsite cookery.



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 signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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 only use British RSPCA-assured fresh milk.



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

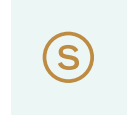


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.

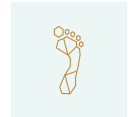


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutricits.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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

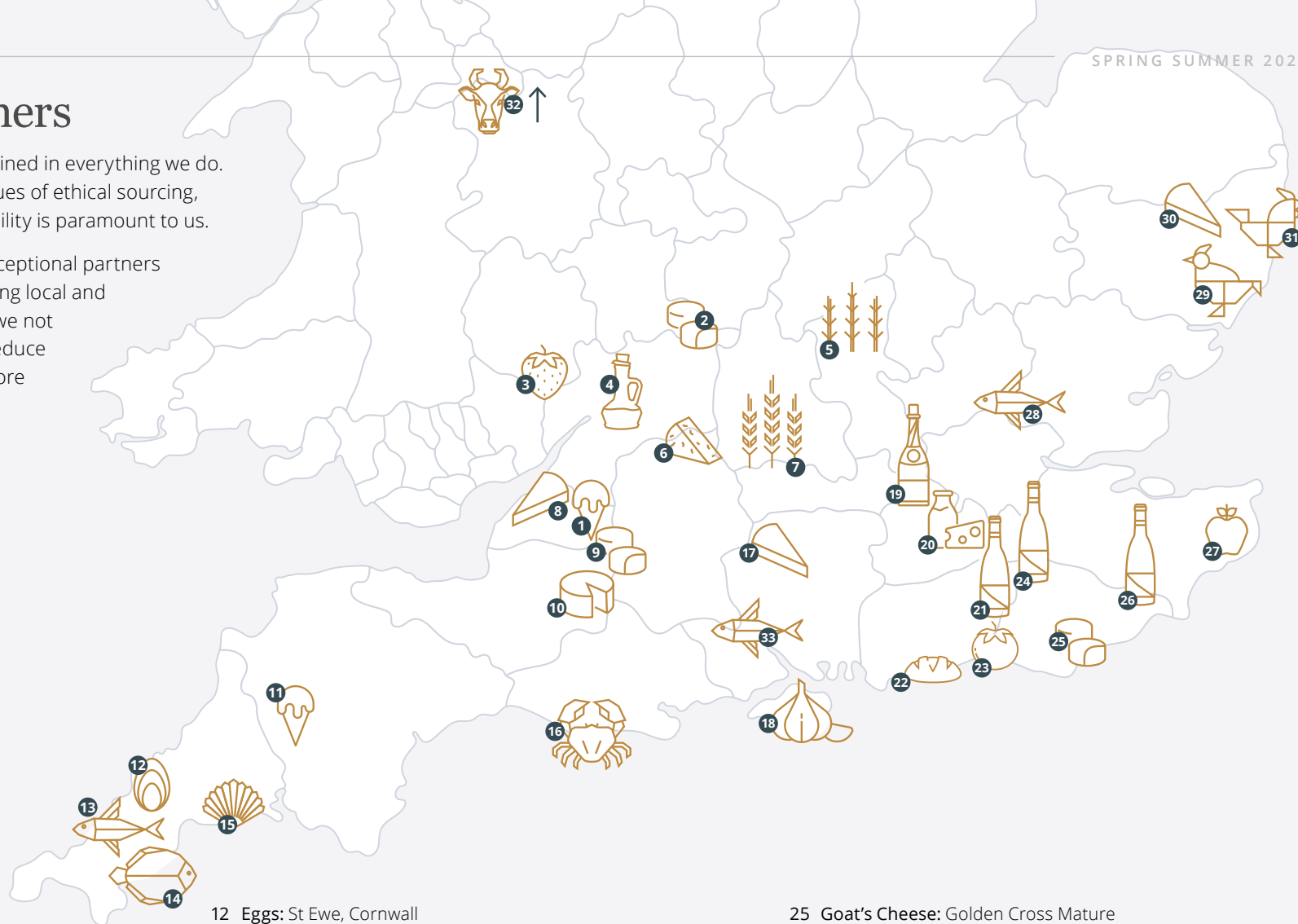


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

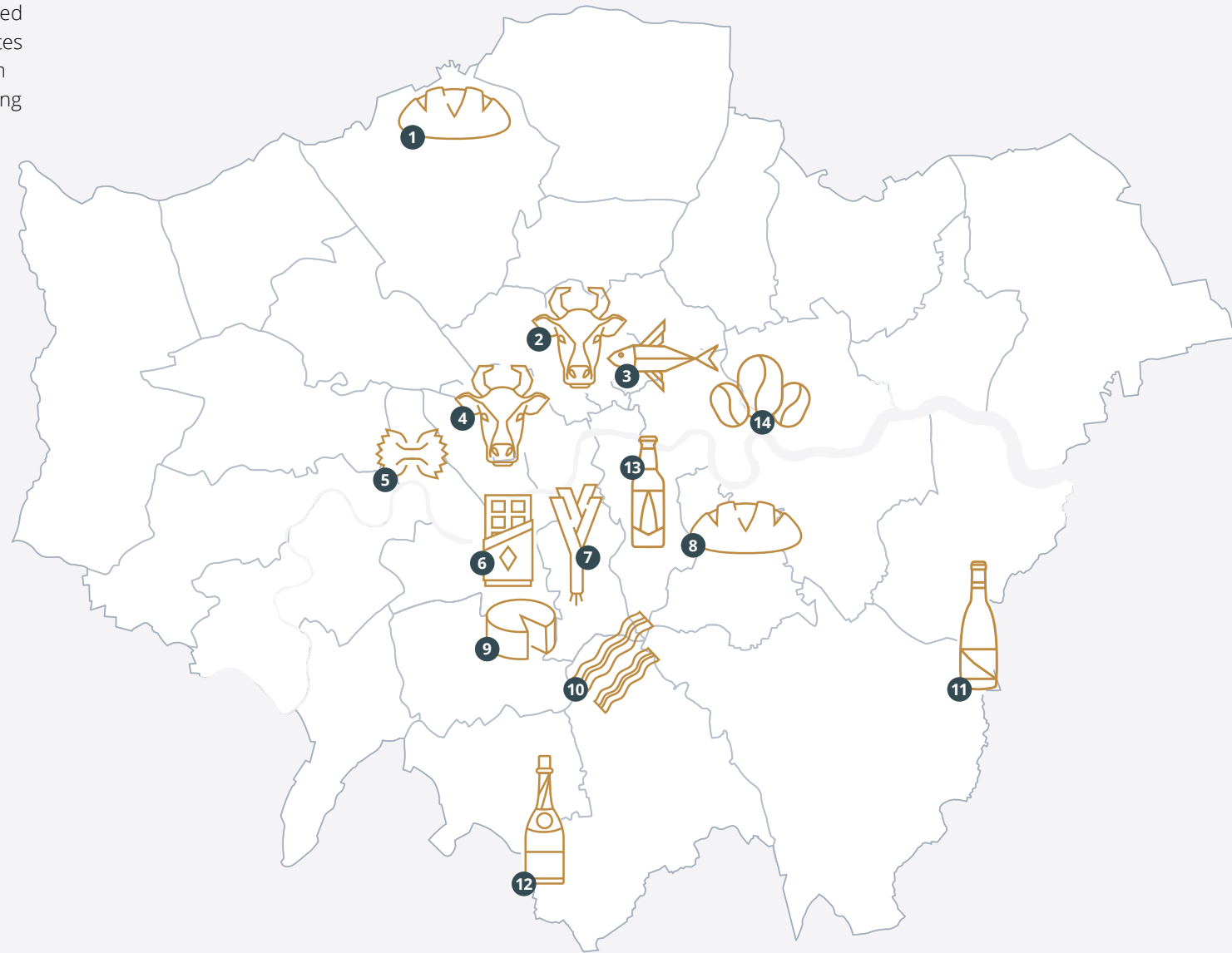
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling 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
- 33 **Trout:** ChalkStream Foods, Romsey

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



the **VIEW**

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