



ONE
MOORGATE
PLACE LONDON

BY SEARCYS

HOSPITALITY AND
BANQUETING MENUS
AUTUMN-WINTER 2025/26

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SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

One Moorgate Place is currently fundraising for Hotel School. Reg Charity No. 1176270, If you would like to make a donation alongside your invoice, please speak to your Event Manager and they can add it as an optional discretionary item to your final invoice. Our suggestion would be £1 per delegate.

We are offering a sustainable and healthy package, with consideration to food miles, including seasonality and ethical provenance.

Highlights of our sustainability offering include:

- Our coffee comes from a volcanic region in Brazil that provides perfect coffee-growing conditions with flavours of cocoa, molasses and toasted pralines
- Championing local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48-mile radius from the venue
- Any food waste is collected and processed through Anaerobic Digestion facilities and converted into renewable energy.

(v) vegetarian (ve) vegan

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SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

HEALTHY BREAKFAST

Super green juice
Banana, pineapple and strawberry protein smoothie
Seasonal fruits and berries
Blueberry chia and cacao pots
Greek yoghurt, berry compote, seeded granola
London Smoke & Cure salmon, dill cream cheese, rye bread
Avocado, baba ganoush crumpet, toasted chilli flakes
Freshly brewed coffee, selection of traditional teas and herbal infusions, orange juice and mineral water

HEALTHY INSPIRED MID-MORNING BREAK

Freshly brewed coffee, an assortment of traditional teas
Pistachio and goji berry granola bar (ve)
Beetroot, apple and matcha power shot (ve)

HEALTHY FORK BUFFET

Served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions
Olive brined chicken breast, preserved lemon wild rice, sprouting broccoli
Torched mackerel, salt baked beetroot, pickled fennel
Smoked tofu, edamame and cashew rice noodles, yuzu and basil dressing (ve)
Single origin dark chocolate and beetroot brownie (ve)

HEALTHY INSPIRED MID-AFTERNOON BREAK

Freshly brewed coffee, an assortment of traditional teas
Banana and dark chocolate oat muffin (ve)
Cranberry, almond and chia energy ball (ve)

**Entirely plant-based menu available, please consult your Event Manager

**Wellbeing masseur breaks available, please consult your Event Manager

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MEETING REFRESHMENTS

INSPIRED BREAKS

£5.75 PER GUEST

Freshly brewed coffee with an assortment of traditional teas served with a variety of biscuits and pastries (v)

and

Freshly brewed coffee with an assortment of traditional teas served with a variety of biscuits and cake (v)

BEVERAGES

Fruit juice

Orange, tomato, apple and cranberry (litre) £5.25

Soft drinks

Coke, diet coke and lemonade (330ml) £4.50

Filtered water

Still and sparkling (750ml) £5.25

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BREAKFAST AND BRUNCH

BREAKFAST ON THE MOVE

£14.50 PER GUEST

- Smoked bacon brioche roll
- Lake District sausage and cheese croissant roll
- Grilled halloumi and avocado muffin
- Mini Danish pastries and croissants
- Freshly brewed coffee and a selection of traditional teas
- Orange juice and mineral water

Vegetarian option makes up 10% of the order, remainder split equally between bacon and sausage

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A HEALTHY START

£19.00 PER GUEST

- Super green juice
- Banana, pineapple and strawberry protein smoothie
- Seasonal fruits and berries
- Blueberry chia and cacao pots
- Greek yoghurt, berry compote, seeded granola
- London Smoke & Cure salmon, dill cream cheese, rye bread
- Avocado, baba ganoush crumpet, toasted chilli flakes
- Freshly brewed coffee, selection of traditional teas and herbal infusions, orange juice and mineral water

BREAKFAST AND BRUNCH

Served plated for up to 30 guests and from a hot buffet for more than 30.

CLASSIC ENGLISH BREAKFAST

£27.25 PER GUEST

London Smoke & Cure aged streaky bacon, St Ewes scrambled egg, Cumberland sausage, portobello mushroom, vine tomato, hash brown and toast (*vegetarian option also available*)

All served with a selection of mini croissants and pastries, a selection of preserves, sliced fresh fruit platter, along with freshly brewed coffee, selection of traditional teas, herbal infusions, orange juice and mineral water

BRUNCH ON THE MOVE

£19.00 PER GUEST

English muffin topped with scrambled Clarence Court eggs and maple bacon
Sourdough topped with crushed avocado, slow cooked Clarence Court egg and spinach (v)

Mini Chapel & Swan smoked salmon and dill cream cheese bagels

Spinach and Gruyere mini muffins (v)

Freshly brewed coffee and a selection of traditional teas

Orange juice and mineral water

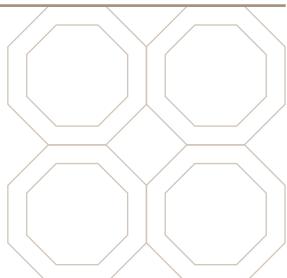


THE ONE MOORGATE PLACE CLUB

Breakfast meeting package available for The One Moorgate Place Club.

Priced at £35 per guest the package includes

- Exclusive hire of the space from 7.30am – 10.30am
- A serving of the Classic English Breakfast, Breakfast On The Move or A Healthy Start (seated maximum 22, and standing maximum 100)



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WORKING LUNCHES

SANDWICH LUNCH

£22.50 PER GUEST

Includes a chef's selection of handcrafted sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal whole fruit, coffee and an assortment of traditional teas

Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 1

Roast Cumbrian beef, horseradish, watercress

Crayfish, lemon mayonnaise, rocket

Prosciutto, apple relish, mizuna

Barber's Cheddar cheese and onion (v)

Sweet chilli tempeh, rainbow slaw (ve)

MENU 2

Roast turkey, cranberry, sage and onion stuffing

Smoked salmon, horseradish crème fraiche, baby watercress

Pastrami, Russian dressing, sauerkraut, emmental cheese

Devilled egg, chive and celery (v)

Bean chilli, smoked applewood cheese, guacamole (ve)

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Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 3

Chicken and sweetcorn, bitter lettuce

Hot smoked salmon, caper mayonnaise, cucumber

Salami, halloumi, tomato, basil mayonnaise

Ragstone goat's cheese, roasted red pepper, black pepper, rocket (v)

Shawarma, tahini salad, mixed pickles (ve)

MENU 4

Honey mustard chicken, avocado, rocket

Prawn, Cajun mayonnaise, baby gem

Bresaola, parmesan, sundried tomato mayonnaise, rocket

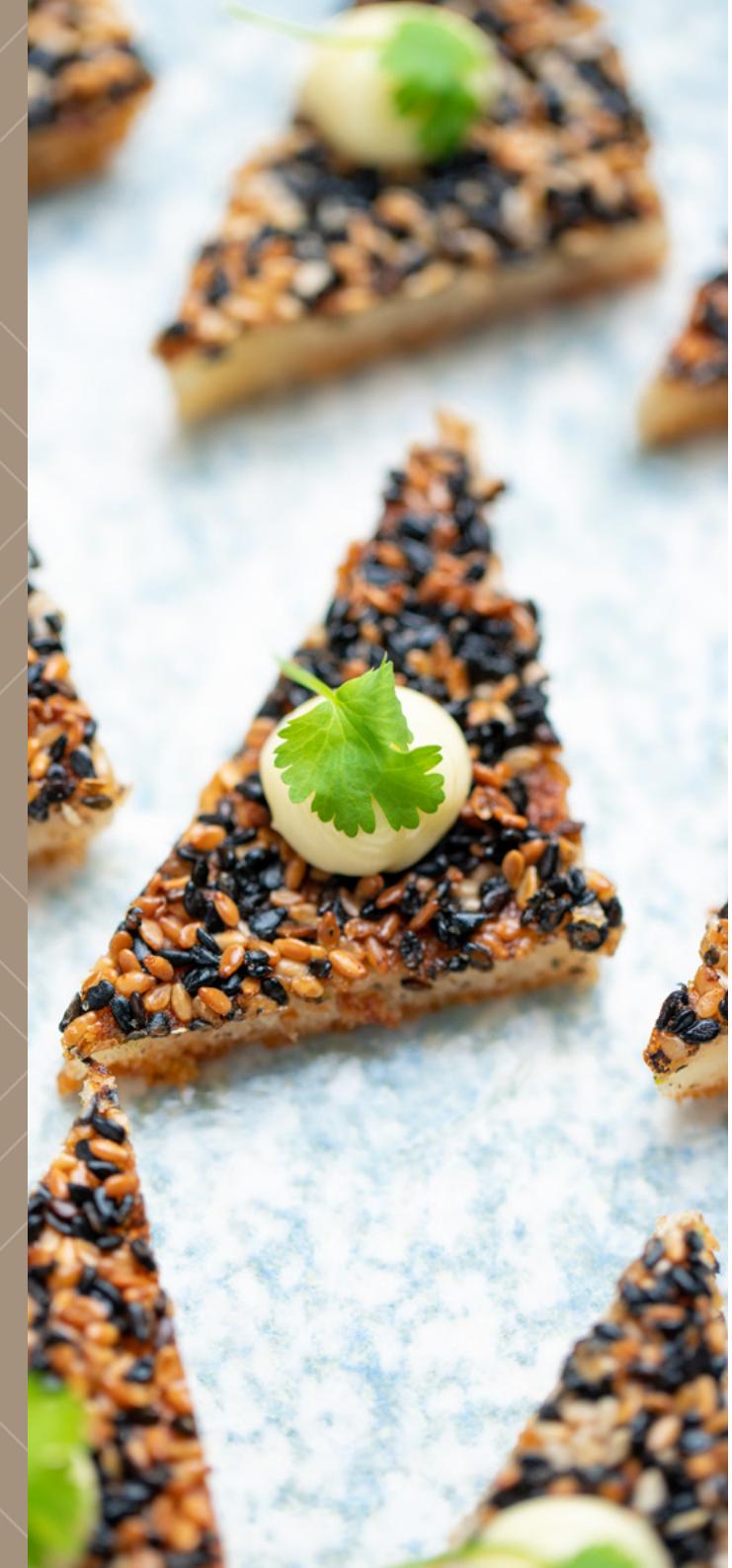
English brie and cranberry (v)

BBQ shiitake mushrooms, sweetcorn and red onion salsa, pickled cabbage (ve)

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WORKING LUNCHES

FINGER BUFFET

£32.75 PER GUEST

**Chef's selection of 3 sandwiches with modern and traditional fillings served on artisan breads.
Served with crisps, salad, selection of 3 finger items, seasonal whole fruit, cake of the day,
coffee and an assortment of traditional teas.**

Additional finger items: £3.00 per item, per guest

Sample menus of chef's selection of finger items

MENU 1

Satay style chicken, satay sauce

Salt and pepper prawns, sweet chilli sauce

Punjabi samosas, tamarind sauce (v)

MENU 2

Beef and horseradish tortelloni, chive sour cream

Salmon and dill fish cakes, lemon caper mayonnaise

Vegan chorizo, saffron aioli (ve)

MENU 3

Dulce chorizo, queso fundido

Fried squid, sweet soy dipping sauce

Vegetable spring roll, nuoc cham sauce (v)

MENU 4

Battered chicken bites, ranch sauce

Cajun prawns, citrus and herb mayonnaise

Spicy vegetable gyoza, ponzu sauce (v)

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WORKING LUNCHES

FORK BUFFET

£45.00 PER GUEST

Includes a selection of hot fork dishes/ Served with fresh baked bread rolls,
coffee with an assortment of traditional teas and herbal infusions

MEAT

Please select one meat dish

Smoked ham hock, parmesan polenta, gremolata

Cumbrian beef lasagne

Herdwick lamb kofte, tabbouleh, cucumber
yoghurt

Korean chicken, smashed cucumber and kimchi
salad, sushi rice

VEGAN AND VEGETARIAN

Please select one vegan or vegetarian dish

Shiitake mushroom fatteh, coconut and chickpea
yoghurt (ve)

Gnocchi, roasted courgettes, courgette puree,
soft herbs (ve)

Fried camembert, plum relish, crispy potatoes (V)
Aubergine chilli crisp, stir-fried ginger greens (ve)

FISH

Please select one fish dish

Coconut cod laksa, kaffir lime leaf rice, bok choy

Flaked seabass, spinach and tomato risotto,
preserved lemon

Seafood linguine, bouillabaisse cream sauce, sea
herbs

Sea bream, cannellini bean cassoulet, grilled
artichokes

DESSERTS

Please select one dessert dish

Braeburn apple and plum crumble (ve)

Tiramisu (v)

Islands chocolate, cherry and ginger yule log (v)

Lemon tart (V)

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AFTERNOON TEA

£32.00 PER GUEST

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.

Sample menu changes with the season.

SAMPLE FINGER SANDWICHES

- Wiltshire ham and grape mustard
- Cucumber with mint cream cheese (v)
- Smoked salmon, lemon crème fraîche
- Truffled Clarence Court egg mayonnaise, mustard cress (v)
- Coronation chicken

SAMPLE SWEETS

- Strawberry and white chocolate macaron
- Lemon and blueberry mousse
- Rhubarb and custard choux
- Scones with strawberry jam and clotted cream

Upgrade your afternoon tea to include a glass of Champagne from £7.00 per guest

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RECEPTION PACKAGES

1 HOUR

Unlimited wines, beers and soft drinks, including:

OPTION 1 BEVERAGES

- White Wine
Marsanne and Rolle, Joie de Vigne, Pays d'Oc,
Languedoc France 2022
- Red Wine
Villa Rossi, Sangiovese, Rubicone, Emilia
Robagns, Italy, 2022
- Peroni, Camden Hells, Small Beer, (low alcohol),
Estrella (zero alcohol)
- Coke, Coke Zero, Diet Coke, Lemonade
and Fever Tree Mixers

Marinated olives and bar dry snacks

£22.50 per guest

4 canapés

£28.75 per guest

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OPTION 2 BEVERAGES

- Searcys Classic Cuvée Brut Champagne
- Wild Idol Sparkling Wine
- Peroni, Camden Hells, Small Beer Lager
(low alcohol), Small beer Pale Ale (low alcohol),
Estrella (zero alcohol)
- Coke, Coke Zero, Diet Coke, Lemonade
and Fever Tree Mixers, Saicho non-alcoholic
sparkling tea

Marinated olives and bar dry snacks

£35.00 per guest

6 canapés

£43.00 per guest



RECEPTION PACKAGES

90 MINUTES

90 minutes of unlimited wines,
beers and soft drinks with:

OPTION 1

6 canapés £35.00 per guest
or 3 sliders £35.00 per guest
or 4 bowls £40.00 per guest

OPTION 2

6 canapés £50.00 per guest
or 3 sliders £50.00 per guest
or 4 bowls £52.00 per guest

2 HOURS

2 hours of unlimited wines,
beers and soft drinks with:

OPTION 1

6 canapés £44.00 per guest
or 3 sliders £44.00 per guest
or 4 bowls £47.00 per guest

OPTION 2

6 canapés £54.00 per guest
or 3 sliders £54.00 per guest
or 4 bowls £57.00 per guest

ADDITIONAL

**45 minutes of unlimited
sparkling wine**
£10.00 per guest

**1 hour of unlimited wines,
beers and soft drinks**
£12.00 per guest

**Unlimited marinated olives and
bar dry snacks**
£6.00 per guest

**Additional hour unlimited house
wine, beer and soft drinks**
£12.00 per guest

Additional canapés
£4.00 per guest

Additional sliders
£6.00 per guest

Additional bowl
£6.00 per guest



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CANAPÉS



4 canapés per guest

£24.50

6 canapés per guest

£27.50

8 canapés per guest

£29.00

10 canapés per guest

£31.00

12 canapés per guest

£32.00

Additional canapés

£4.00 per piece

MEAT

Korean fried snow chicken, Shropshire blue cheese

Pancetta and olive croquette, Nutbourne
tomato relish

Gressingham smoked duck and pâté pintxo

Fried pastrami sandwich, sauerkraut

FISH

Dorset crab and stracciatella tart, kombu

Citrus-cured ChalkStream trout, Campari and
orange gel

Shrimp croquette, langoustine mayonnaise

Whipped cod's roe, seeded cracker, Exmoor caviar

VEGAN AND VEGETARIAN

Fried hot honey halloumi (v)

Roasted beetroot, whipped Ragstone goat's
cheese, black walnut (v)

Carrot and buckwheat pesto tart, blackberry,
toasted seeds (ve)

Tomatillo tostada, whipped avocado, salsa
madre (ve)

DESSERT SELECTION

Brown butter peach tart (v)

Islands chocolate and cranberry fudge (v)

Hazelnut and chocolate marquise, raspberry gel (v)

Islands white chocolate and cardamom tart (ve)

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SLIDER BURGER

£29.50 PER GUEST

Chef's selection of a trio of slider burgers served with house fries and sauces

THE CLASSICS

Beef chuck burger, smoked applewood cheddar, pickles, house burger sauce

Breaded cod burger, gem lettuce, tartare sauce

Beetroot quinoa burger, Ashlyn goat's cheese, rocket (v)

POWERED BY PLANTS

Future Farm plant-based burger, smoked applewood cheese, vegan 'nduja' (ve)

Salt baked celeriac burger, crispy kale, lemon and dill vegan mayonnaise (ve)

Moroccan spiced falafel burger, baba ganoush, beetroot pickled red onions (ve)

TASTES OF ASIA

Korean fried chicken burger, kimchi slaw, gochujang mayonnaise

Thai crab burger, pickled ginger, lemongrass and coriander sauce

Smoked tofu burger, miso, pickled radish slaw (v)

DECADENT DELICACIES

Supplement of £10pp

Wagyu beef burger, whipped foie gras, Pedro Ximénez braised onions

Garlic buttered lobster, scallop and ossetra caviar

Wild mushroom and chive burger, truffle brie de meaux, fresh black truffle (v)

3 BOWLS AND 2 SLIDERS

£41.00 PER GUEST

Your choice of 3 bowls and 2 sliders from our menus

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BOWL FOOD

4 bowls per guest

£32.50

6 bowls per guest

£41.00

8 bowls per guest

£45.00

MEAT

Yakitori chicken, house pickles, togarashi

Saddleback pork belly bao bun, citrus mayonnaise

Roast potatoes, honey vinegar glaze, crispy maple bacon

Smoked duck Waldorf, pickled grapes, candied walnuts, apple

FISH

Hot smoked salmon, caper and seaweed potato salad

Anchovy fritti, sauce vierge

Fried fish taco, salsa madre slaw, crème fraîche

Tuna poke bowl, avocado, nori

VEGETARIAN

Stracciatella, pineapple jam, candied jalapenos, focaccia crisp (v)

Bhel puri, puffed rice, lime, chutney, coriander (ve)

Plant-based meatballs, creamed potato, mustard cream sauce (v)

Coconut tofu laksa, rice noodles (ve)

SWEET

Islands chocolate orange mousse (v)

Caramelised white chocolate cheesecake tart (v)

Cherry and coconut chia pudding (ve)

Apricot and mixed berry tart, almond and pistachio (v)

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SNACKS SELECTION

£6.00 PER GUEST

Choose any 4 items

Additional items £1.70 per guest

Vegetable crisps (ve)

Wasabi peas (ve)

Salted nuts (ve)

Salted pretzel knots (ve)

Smoked mixed nuts (ve)

Smoked almonds (ve)

Spicy corn chips (v)

Japanese rice crackers (v)

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SEATED LUNCH AND DINNER

£66.75 PER GUEST

Please pre-select one starter, one main and one dessert for all guests.

All dietary requirements can be catered for with advance notice.

A vegetarian alternative for each course will be provided and can be chosen by you or our chef.

STARTERS

MEAT

Sladesdown chicken terrine, pâté, chicken skin, sage crumb, crispbread
Venison salami, Langres cheese mousse, brioche, thyme
Ham hock rillettes, sauerkraut, miso mustard

FISH

Pastrami smoked salmon, red cabbage, heritage beets, buttermilk
Dorset crab, crispy potato, bitter leaf salad, grapefruit
Scallop carpaccio, tomato consommé, lime and guindilla chilli

VEGETARIAN

Black figs, burrata, pickled blackberries, sorrel, sourdough crisp (v)
Romanesco cauliflower, roasted chestnuts, horseradish (ve)
Wild mushrooms, almond cream, roasted buckwheat, sudachi gel (ve)

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MAINS

MEAT

Cumbrian beef sirloin, ragu, truffle granola, Cumberland sauce

Saddleback porchetta, creamed corn, corn salsa

Sladesdown chicken, labneh, guindilla salsa, roasted cumin carrot

Turkey, shredded sprouts, bacon vinaigrette, miso parsnip, turkey jus
(Christmas only)

FISH

Stonebass, celeriac terrine, charred leeks, gremolata

Monkfish, sea herbs, xo crumb, ginger butter sauce

Brown shrimp and prawn strozzapreti pasta, mace butter sauce

VEGETARIAN

Pumpkin and ricotta fried ravioli, pumpkin seed pistou, ricotta citrus sauce (v)

Shiitake mushroom ragu, olive oil creamed potato, chimichurri, pickled pearl onions (ve)

Panko butternut squash, roasted edamame puree, broad bean salad, house pickles (ve)

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DESSERTS

Maple pecan tart, bourbon whipped ganache, apple (v)

Lemon and blueberry cheesecake (ve)

Spiced fruit sponge, mulled berries (v)

Islands chocolate and hazelnut marquise, raspberries (v)

CHEESE

A selection of international cheeses with chutney and crackers (v)

£8.50 supplement per person

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SUPPLIER FOCUS LAKE DISTRICT FARMERS



Lake District
FARMERS

Lake District Farmers was founded in 2009 by the late Ray Armstrong to build a quality-driven, sustainable supply chain for family-run fell farms in The Lake District.

By 2020, Lake District Farmers was working with over 50 Cumbrian farms. These relationships remain crucial in making Lake District Farmers synonymous with producing some of the best quality, breed-specific meat. With quality as its byword, the business has scaled slowly so its ethos is never lost. This has enabled Lake District Farmers to supply many of the UK's best chefs, restauranteurs, and hotels. Lake District Farmers stays closely connected to the people and landscapes that rear their stock, being alongside them every step.

They have also partnered with ICAEW and Lancaster University, working 'towards net-zero meat production' through the 'Knowledge Transfer Partnership' program.

OUR BEEF IS SOURCED FROM CERTIFIED NET-ZERO FARMS

SCAN TO
DISCOVER
MORE



The beef from certified net-zero farms comes via farmers Jim Beary and Tim Winder, who together sequester 800+ tons of carbon. Through woodland planting, hedge reintroduction, and peatland restoration, they've boosted biodiversity, resilience, and nutrient-dense food production.

Discover more at lakedistrictfarmers.co.uk

The One Moorgate Place Sustainability Team recently embarked on a sustainability-themed tour organised by Lake District Farms, our main meat supplier. Our champions visited select farms in the Lake District, renowned for their commitment to sustainability and animal welfare. We engaged with passionate farmers dedicated to working harmoniously with the land and caring for animals with expertise passed down through generations. The tour gave us a deep appreciation for the work behind producing high-quality, ethical products. Our hosts shared insights into the farm-to-fork journey, showcasing their modern facility where meat is graded, aged, and distributed, reflecting their strong ethos of quality and ethics.

We use Lake District Farmers' meat for all our seated lunches and dinners.



THE ONE MOORGATE PLACE CLUB PRIVATE DINING MENU

£80.00 PER GUEST

The perfect dining experience for VIPs. With one long table, the private dining space can accommodate 8 to 18 guests. Here we serve an 4-course tasting menu created by our Executive Chef, along with wine flight. It showcases creative contemporary food, with unashamed flair and a focus on seasonal produce with delightfully paired wines.

SAMPLE MENU

AMUSE BOUCHE

- Negroni cured trout
- Cumbrian beef tartare crostade
- Puffed Parmesan crisp, pickled walnut

STARTER

- BBQ scallop chawanmushi, elderflower vinaigrette

PASTA

- Cumbrian beef rib agnolotti, wild mushroom and winter truffle

MAIN

- Herb crusted rack of Herdwick lamb, romesco, black olive

DESSERT

- Wildfarmed sourdough treacle tart, orange ice cream

PETIT FOUPS

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SAMPLE WINES

Searcys Classic Cuvée Brut, Surrey, England NV

Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal, 2022

Visconti della Rocca Primitivo, Puglia, Italy, 2022

Cervole Colors Negre, Costers del Segre, Catalonia, Spain, 2020

Moscato d'Asti, Prunotto Piedmont, Italy

WINE AND CHAMPAGNE

PRICED PER BOTTLE

CHAMPAGNE AND SPARKLING

Ca'del Console Prosecco Extra Dry, Veneto, Italy, NV, 12.0%	£39.25
Searcys Classic Cuvée Brut, Surrey, England, NV, 12.5%	£60.00
Searcys Selected Cuvée, Brut, Champagne, NV, 12.5% (ve)	£62.75
Searcys Selected Cuvée, Brut, Champagne, NV, 12.5%, Magnum (ve)	£120.00
Searcys Selected Cuvée, Rosé Brut, Champagne, NV, 12.5% (ve)	£65.00
Drappier, Carte d'Or, Brut, Champagne, NV, 12.0% (ve)	£79.25
Lanson Père & Fils, Brut, Champagne, NV, 12.5% (ve)	£67.00
Moët & Chandon, Brut Impérial, Champagne, NV, 12.5%	£70.50
Veuve Clicquot, Rosé, Yellow Label, Brut, Champagne, NV, 12.5%	£113.25
Laurent-Perrier Rosé, Brut, NV, 12.0% (ve)	£144.25
Bottega 0% White, NV, 0% (ve)	£26.75
Bottega 0% Rosato, NV, 0% (ve)	£26.75

Vintages are subject to availability

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites, or other allergens. Please inform us of any allergens or dietary requirements.





WINE AND CHAMPAGNE

PRICED PER BOTTLE

WHITE WINE

Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France, 13.5%	£30.00
Colline Delle Rose, Grillo Organic, Sicilia, Italy, 2022, 12.5%	£31.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa, 12.5% (ve)	£31.50
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal, 2022, 10.5% (ve)	£32.50
Organic Catarratto, Montalto, Sicily, Italy, 2022, 12.0%	£33.50
Azumbre Verdejo, Rueda, Spain, 2022, 12.5%	£34.50
Gérard Bertrand Naturalys Chardonnay, Occitanie, France, 2020, 13.0% (ve)	£35.50
Gavi Ca' Bianca, Piemonte, Italy, 2022, 12.0%	£37.50
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022, 12.5%	£40.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022, 12.5%	£41.50
Chapel Down Bacchus, Kent, England, 2023, 12.0%	£49.00
Vinabade Albariño, Rías Baixas, Galicia, Spain, 2021, 12.5%	£50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022, 12.5% (ve)	£56.50

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WINE AND CHAMPAGNE

PRICED PER BOTTLE

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy, 2022, 12.0%	£29.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 2022, 12.5% (ve)	£36.50
Chapel Down English Rosé, England 2023, 12.5% (ve)	£48.50

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022, 12.5%	£30.00
Good Natured Organic Shiraz, Spier, Western Cape, Africa, 2022, 13.5%	£31.00
Vistamonte Barbera, Piemonte, Italy, 2021, 13.0% (ve)	£31.50
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018, 14.5%	£32.50
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France, 2021, 13.5% (ve)	£33.50
Visconti della Rocca Primitivo, Puglia, Italy, 2022, 13.0%	£35.50
Gérard Bertrand Naturalys Pinot Noir Organic, 2020, 13.5% (ve)	£39.50
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021, 14.0%	£39.50
Cerveles Colors Negre, Costers del Segre, Catalonia, Spain, 2020, 15.0%	£45.00
The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019, 14.5% (ve)	£49.00
Château Montaignillon, Montagne-Saint-Émilion, Bordeaux, France, 14.5%	£50.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2021, 12.5%	£52.50

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BEVERAGES

House spirit and mixer (glass)	£6.50
Premium spirit and mixer (glass)	£7.00
House bottle beer (bottle) Peroni, Camden Hells, Small Beer Lager and Pale Ale, Estrella non-alcoholic	£6.50
Fruit juice (litre) Orange, tomato, apple, cranberry	£5.25
Mixers (bottle) Coke, diet coke, lemonade	£4.50
Filtered water (750ml)	£5.25

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SUSTAINABILITY PLEDGES 2025

inclusion by design

ENLIGHT

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

HIDDEN
disabilities

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

disability
confident
EMPLOYER

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

HENPICKED

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

sociability

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.

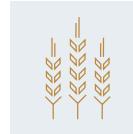


13 graduates from Hotel School are currently working in our business.

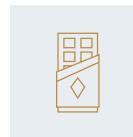
progressive partnerships



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



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



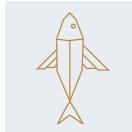
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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.



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



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



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe 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 work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



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.

isla.

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.

SEASONAL AUTUMN AND WINTER FRUIT AND VEG

We work with trusted farms who share our values of ethical sourcing, traceability, quality and transparency. By choosing local and seasonal produce for Searcys events, we support our communities and lower our carbon footprint—helping create a more sustainable future.



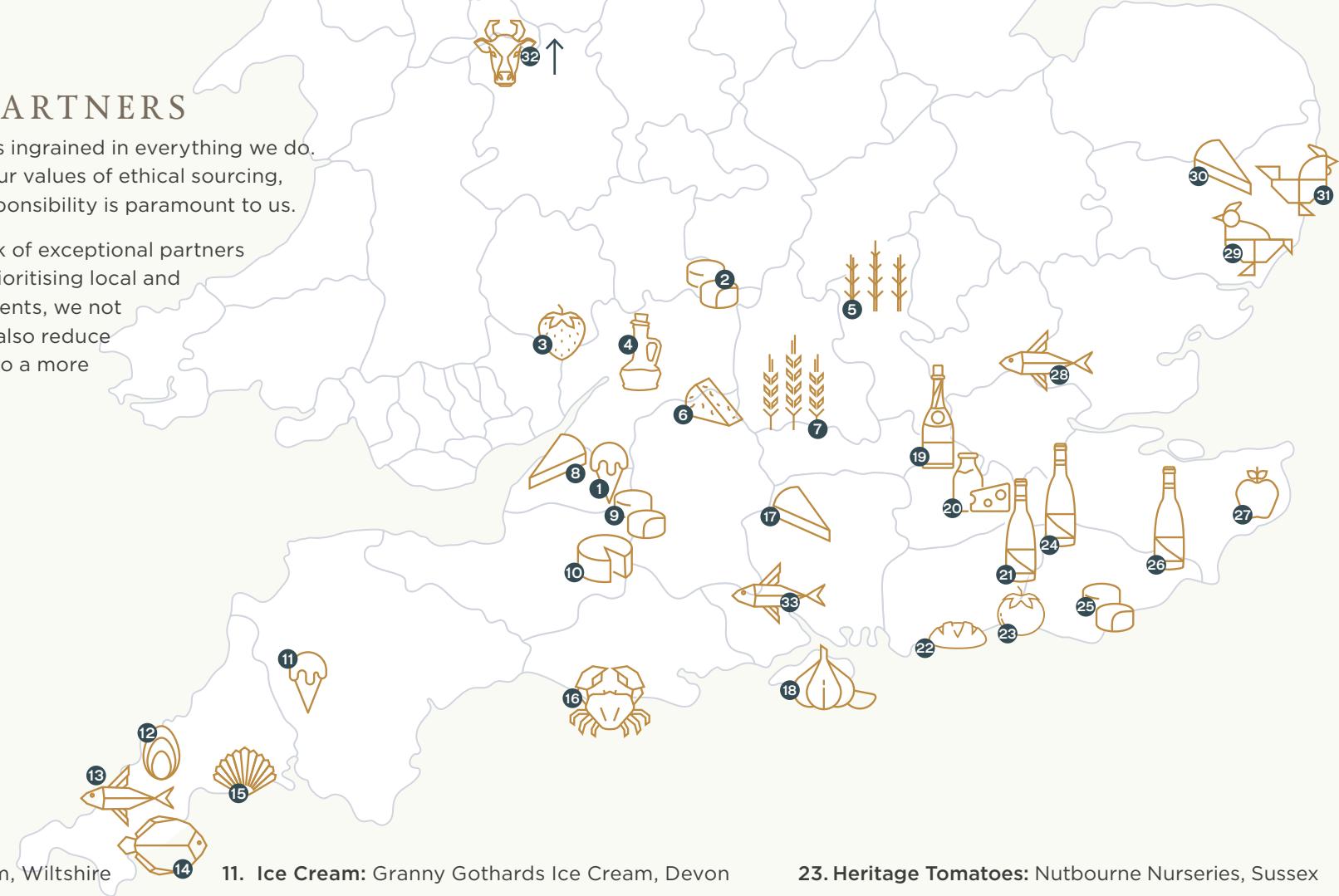
1. **Fenland Celery**
Ely, Cambridgeshire CB7 5TZ
2. **Heritage Apples and Pears**
Brogdale Collection, Brogdale Farm, Kent ME13 8XZ
3. **Squashes**
Whitegates Farm, Cambridgeshire PE15 0DP
4. **Pumpkins**
David Bowman Pumpkins, Lincolnshire PE12 6EW

5. **Heritage Beetroots**
F.G.Rook & Son, Bedfordshire SG18 9JQ
6. **Heritage Carrots**
Paget's Produce, Stills Farm, Wiltshire SN15 2HU
7. **Kale, Cabbage and Greens**
Molyneux Kale Co, Scarisbrick L40 8JL
8. **Sprouts, Leeks and Broccoli**
T H Clements, Lincolnshire PE22 0EJ
9. **Jerusalem Artichokes**
D&J Hayward Growers, Pinelands Farm, Wiltshire SP5 2BE
10. **Garlic**
The Garlic Farm (IOW) Ltd, Mersley Farm, Isle of Wight, PO36 0NR
11. **Heritage Potatoes**
Morgew Park Estate, Kent, TN30 7LR

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

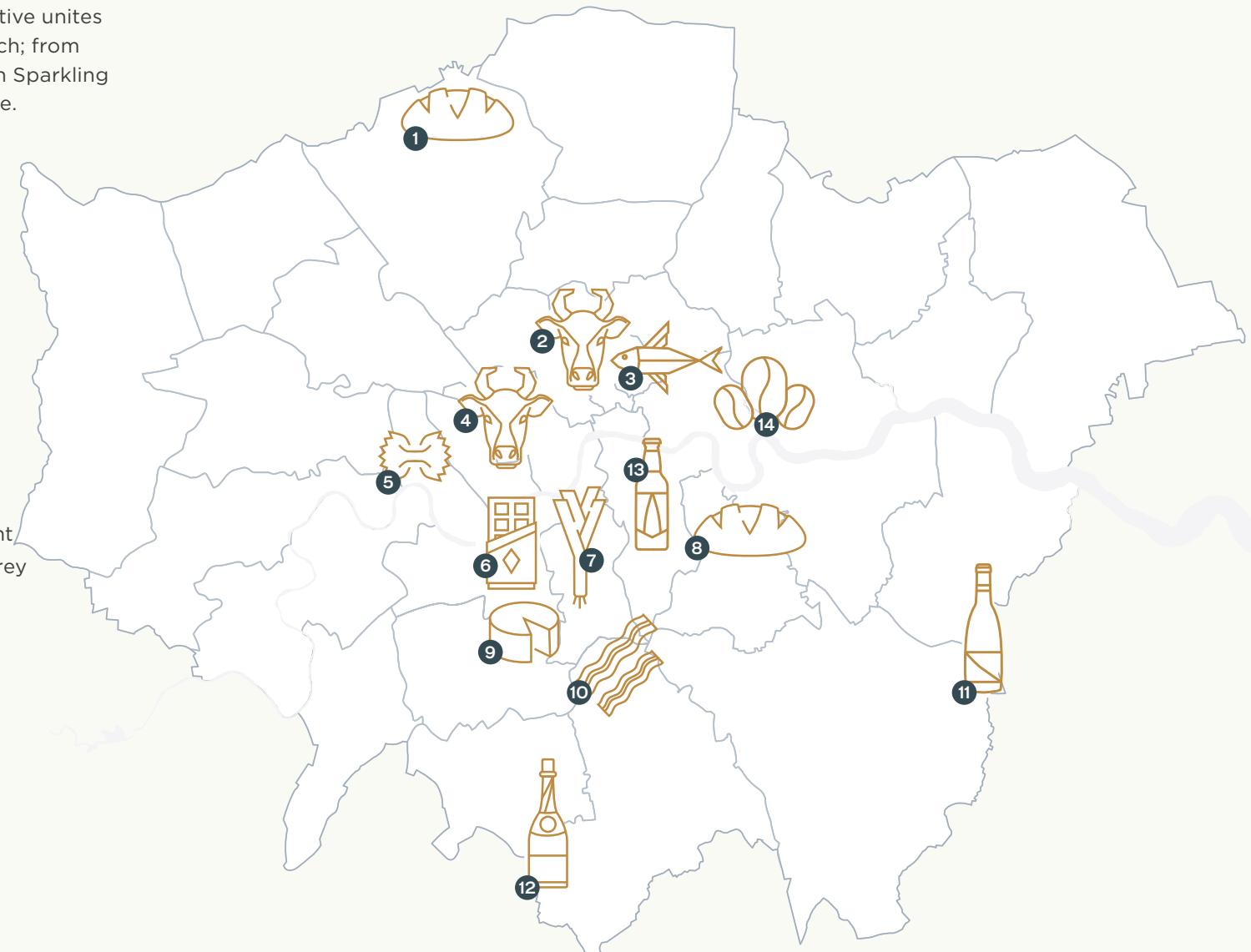
11. **Ice Cream:** Granny Gothards Ice Cream, Devon
12. **Eggs:** St Ewe, Cornwall
13. **Fish:** Flying Fish, Cornwall
14. **Brill:** Newlyn, Cornwall
15. **Scallops:** Cornwall
16. **Shellfish:** Portland Shellfish, Dorset
17. **Soft Cheese:** Tunworth Soft Cheese, Hampshire
18. **Garlic:** Isle of 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





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SEARCY'S
LONDON



ONE
MOORGATE
PLACE LONDON