



41  
PORTLAND  
PLACE

SPRING/SUMMER  
MENUS 2024

BY SEARCYS

# WELCOME TO 41 PORTLAND PLACE

A beautiful boutique venue in the heart of Marylebone.

Our Grade II\* listed Georgian Townhouse is Home to the Academy of Medical Sciences.

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

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

Our menus are crafted by Executive Head Chef, Irmantas Udra to deliver wholesome and nutritious food that keep your guests fuelled and focused throughout the day whilst at the same time looking after our planet. We take our sustainability pledges seriously and have also increased the variety of plant-based offers throughout the menu.

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

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

**Gerard Mumbari**  
General Manager

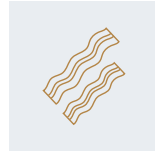
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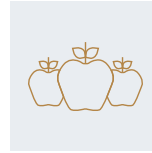




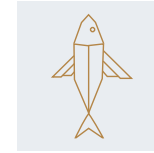
We only source British meat and poultry, and when possible, from regenerative farms.



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



All Searcys signature dishes use British fruit and vegetables in season.



We only use green and amber-rated fish from the MSC Good Fish Guide.



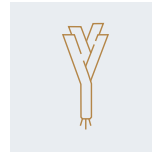
Our prawns are sustainably farmed.



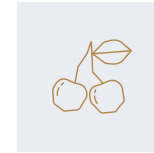
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate 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, Ollo and City Harvest.



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



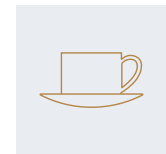
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



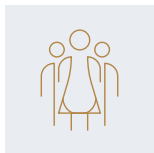
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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 and annual people 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**

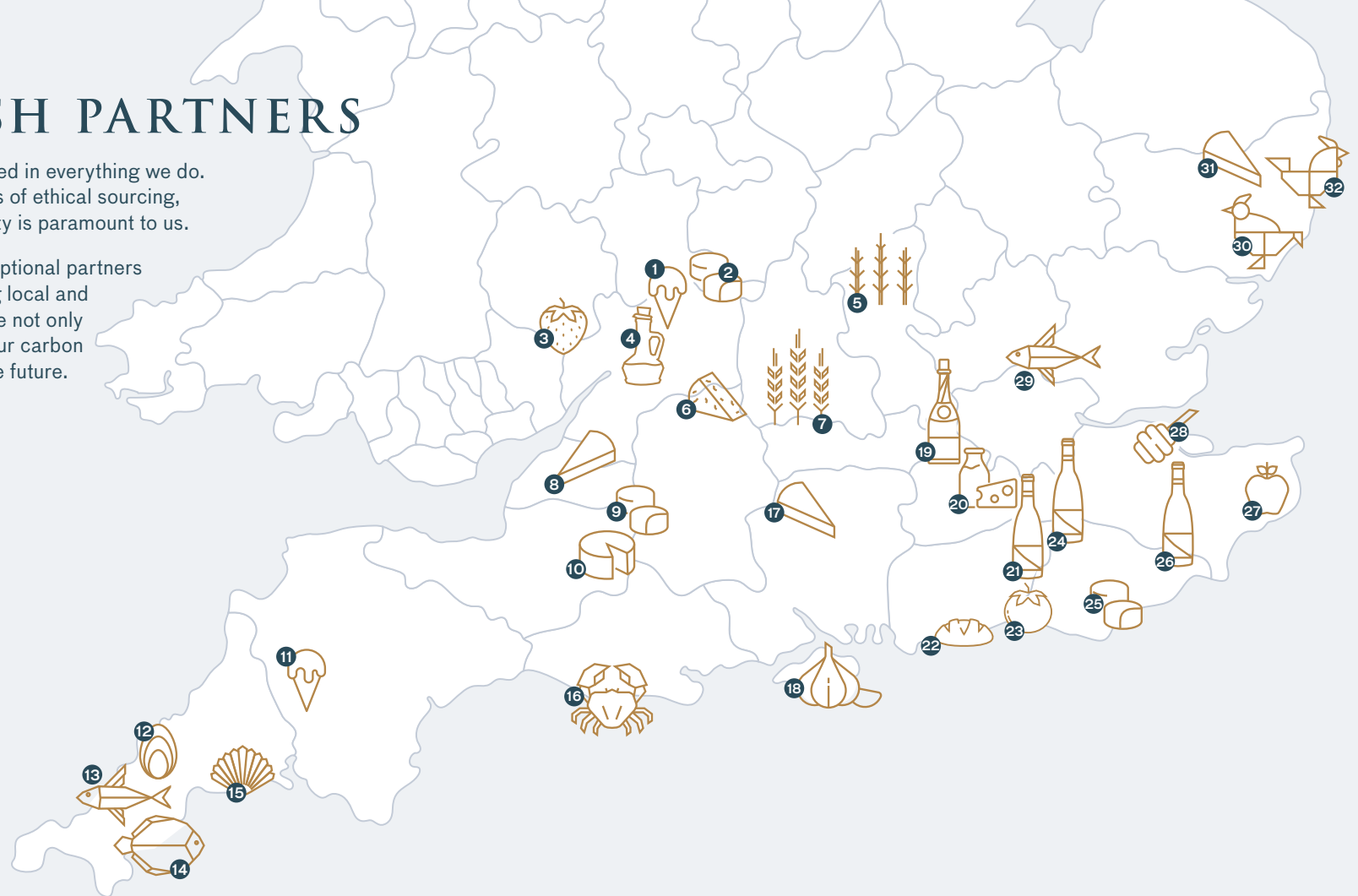
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



# 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

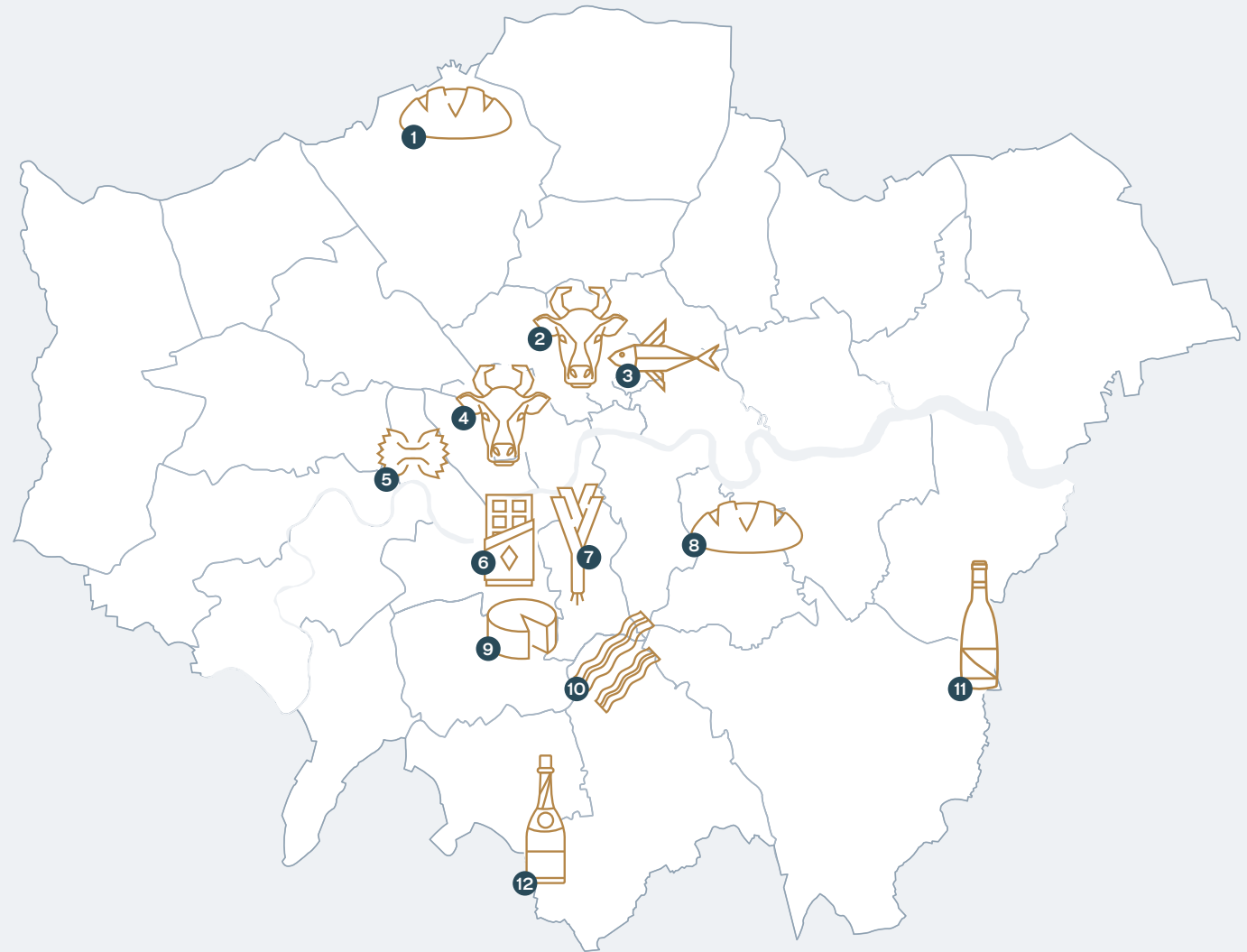
- 26 **Wine** Gusbourne Vineyard, Kent
- 27 **Apples** Kent
- 28 **Honey** Brogdale Farm, Kent
- 29 **Fish** Marr Fish, Essex
- 30 **Guineafowl** Suffolk
- 31 **Soft cheese** Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk
- 32 **Chicken** Crown Farm, Suffolk

# 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



# ALL-DAY CATERING PACKAGES

## PACKAGE 1

£48.00

### ON ARRIVAL

Tea, coffee, homemade iced tea, whole fruit, infused water, still and sparkling water

Choice of three breakfast baps from chef's selection

### WORKING LUNCH

Our gourmet sandwich working lunch offering a selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

### AFTERNOON SNACK

Quinoa, nut and cocoa energy balls (ve)

Seasonal fruit skewers (ve)

Tea, coffee, still and sparkling water

### LATE AFTERNOON / EARLY EVENING

Choice of nibbles

## PACKAGE 2

£70.00

### ON ARRIVAL

Tea, coffee, homemade iced tea, whole fruit, infused water, still and sparkling water

Choice of three breakfast bowls from chef's selection, including health and full English options

### WORKING LUNCH

Our premium London Larder Buffet including a selection of sweet treats. A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

### AFTERNOON SNACK

Quinoa, nut and cocoa energy balls (ve)

Seasonal fruit skewers (ve)

Tea, coffee, homemade iced tea, whole fruit, infused water, still and sparkling water

### LATE AFTERNOON / EARLY EVENING

Choice of four canapés from our menu to finish your event in style



(v) Vegetarian (ve) Vegan

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# BREAKFAST

All our breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea and a selection of herbal infusions

## Morning bakery selection **£6.50**

### A selection of freshly baked pastries:

Pain au chocolat, pain aux raisin, cinnamon bun, plain croissant, almond croissant chocolate muffin, blueberry muffin, lemon and poppy seed muffin

## Plant breakfast **£17.00**

Coconut yoghurt, raspberry and hibiscus, chai granola (ve)

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint and chilli, savoury seed granola (ve)

Roasted portobello mushroom and courgettes on toast with plant-based feta (ve)

Compressed fruits with lime and mint (ve)

Green goddess wake-up juice (ve)

## Breakfast baps **2 for £8.50 or 3 for £11.95**

A selection of soft white, wholemeal, seeded baps

Portobello mushroom, spinach, tomato and mushroom ketchup (ve)

Dry cured bacon bap, HP sauce

London sausage bap, HP sauce

Free range egg muffin, sriracha (v)

Pancetta, free range egg muffin

## Low carbon breakfast **£17.00**

Green Goddess wake-up juice (v)

Low carbon mushrooms on toast, watercress pesto (v)

Teff grain crepes, crème fraiche, raspberries, London honey (v)

'No avocado' on toast (ve)

Compressed fruits with lime and mint (ve)

Seasonal fruit and vegetable juice of the day (ve)

## Breakfast bowl **2 for £8.50 or 3 for £12.00 selection**

Coconut yoghurt, raspberry and hibiscus, chai granola (ve)

Greek yoghurt, seasonal fruit, chai granola, bee pollen (v)

Seasonal fruits with lime and mint (ve)

Sweetcorn pancakes, smashed 'no avocado', tomato jam (v)

Shakshuka (v)

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# BREAKFAST ADD-ONS AND REFRESHMENTS

## ADD-ONS

Coconut and bircher oats, seasonal fruits (ve)	<b>£6.50</b>
Smashed 'no avocado' on sourdough toast, savoury seed granola (ve)	<b>£8.50</b>
Ricotta pancakes, blueberry compote (v)	<b>£5.50</b>
Seasonal fruits with lime and mint (v)	<b>£5.50</b>
London cured smoked salmon free-range eggs royale	<b>£7.50</b>
Full English breakfast	<b>£15.00</b>

## JUICES

Exotic juice (1L) (ve)	<b>£13.00</b>
Green Goddess Wake Up Juice (1L) (ve)	<b>£15.00</b>

## TEA, COFFEE AND SOFT DRINKS

Our teas include a selection of classic, fruit, herbal and organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Tea and coffee	<b>£3.00</b>
Tea, coffee and biscuits	<b>£4.00</b>
Homemade iced tea	<b>£3.00</b>
Cranberry, pineapple, apple or orange juice (1L)	<b>£6.50</b>
Freshly squeezed orange juice (1L)	<b>£16.00</b>
Pressed Suffolk apple juice (1L)	<b>£16.00</b>
Homemade lemonade (1L)	<b>£16.00</b>
Infused water with seasonal fruits and herbs (6L)	<b>£20.00</b>
Still and sparkling mineral water (750ml)	<b>£3.00</b>
Soft drinks can (330ml)	<b>£3.00</b>



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# WORKING LUNCHES

## GOURMET SANDWICH £32.00

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips

- Mature Cheddar ploughman's (v)
- Free range egg mayonnaise, watercress (v)
- Smoked salmon and cream cheese
- Chicken and sweetcorn mayonnaise
- Falafel and sweet potato wrap (ve)
- Selection of cheeses from the British Isles (v)
- Seasonal fruit selection (ve)
- Crisps and popcorn (ve)
- Raw vegetables with romesco, hummus and cucumber yoghurt

## 'LOW GI' LUNCH £20.95

A great choice for those looking to keep blood sugar level and energy levels up

- Nashi pear, pineapple, and mint salad (ve)
- Vietnamese beef salad
- Chicken broth
- Spiced popcorn
- Watercress, cucumber and mint juice (ve)

## FUTURE 50 SALAD LUNCH £24.50

A selection of healthy vibrant seasonal salads containing ingredients from the 'Future 50' list, a list compiled by the World Wildlife Fund/Knorr foods for their high nutritional density and low carbon impact

- Roasted sweet potato, edamame, grilled peppers, toast seeds (ve)
- Shaved fennel, orange, dill and pomegranate, dukkha (ve)
- Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (ve)
- Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (v)
- Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds (v)

## ADD ONS

- Iced raw seasonal vegetables, green goddess dip (ve) £4.00
- British cheeseboard, biscuits, celery, grapes £5.00
- Selection of cured meats, pickles £12.00
- Seasonal 'future 50' salad (v) £6.00
- House brownie 289 kcal (v) £3.75
- Summer berry tart 72 kcal (v) £3.75
- Scones with jam and clotted cream (v) £3.75

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# BENTO BOX LUNCH

## BENTO BOX LUNCH

£27.00

Minimum 10 guests

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too.

Please choose one box type for your event and advise us of any dietary requirements:

### PLANT BASED

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper humus, baby cucumbers, toasted seeds

Outdoor rhubarb, vanilla yoghurt, crushed meringues

### POKE BOWL

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (v)

Asian pickles, toasted peanuts, sriracha mayonnaise (v)

Coconut, mango cake, ginger syrup, coconut cream (v)

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# BUFFET MENU

A range of buffet offers to suit your event and budget requirements ranging from a finger selection to cold and hot fork menus. Our team of chefs crafted menus that ensure nutrition

## LONDON LARDER BUFFET

£45.00

A buffet of seasonal dishes full of ingredients and products from our London larder, a selection of some of the finest suppliers and food producer that London has to offer

Rare roast beef, rocket, Lincolnshire Poacher cheese, pickled mushroom

Hampshire Chalk Steam trout rilette, creme fraiche, pumpernickel

Salad of mixed leaves, house dressing (ve)

Heritage tomato salad, wasabi mascarpone, pickled red onion, green olives (v)

Finest British charcuterie

Selection of British cheeses

Antipasti selection from Belazu (v)

Artisan breads

A selection of sweet treats

## COLD FORK BUFFET

£34.00

Select three proteins, two salad, one dessert

### Protein Selection

Sausage roll, Lincolnshire Poacher cheese, caramelised onion

Nduja Scotch egg

Air-dried beef, crostini, goat's curd

Chalk Stream trout rilette, horseradish

London cured salmon, apple, fennel, watercress

Vegetable tart, seasonal leaves house dressing (v)

Beetroot falafel, fig leaf hummus, house pickles, seeded bun (ve)

Seasonal vegetable crudites with green goddess dip (ve)

### Salad Selection

Roasted beetroot, pickled onions, yoghurt (v)

Fennel, orange and watercress (ve)

Freekeh pilaf, coriander, mint, spring onion and preserved lemon (ve)

Charred broccoli, quinoa, radish and herbs (v)

Green beans, heirloom tomatoes, red onion, basil (ve)

### Dessert Selection

Lemon curd and blueberry cheesecake (v)

Lemon posset, summer berries (v)

Gooseberry fool, almond shortbread (v)

Dark chocolate mousse (v)

Cherry, pistachio and white chocolate pavlova (v)

Seasonal fruit platter (ve)

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# BUFFET MENU

## HOT FORK BUFFET

£36.00

### Menu 1

32 dry aged beef cheek, pearl onions, mushrooms, fondant, cooking juices

London cured salmon fillet, braised fennel, broccoli puree, caper dressing

Roasted aubergine, pinenut praline, vegan feta, crushed green herbs (ve)

Roasted beetroot, pickled onions, yoghurt (v)

Gooseberry fool, almond shortbread

### Menu 2

7-hour Herdwick lamb shoulder, celeriac mash potato, glazed carrots

Line caught roasted cod fillet, white beans, parsley

Roasted cauliflower steak, cauliflower puree, red pepper, crispy polenta (ve)

Fennel, orange and watercress (ve)

Lemon curd and blueberry cheesecake (v)

### Menu 3

Free range roast chicken, courgettes, romesco, watercress

Seasonal fish pie, leeks, creamed potato, herb crumb

Pumpkin tortellini, pine nuts, pumpkin puree, crispy sage (ve)

Green beans, heirloom tomatoes, red onion, basil (ve)

Lemon posset, summer berries (v)

### Menu 4

Grilled chicken, chorizo, new potato, cherry tomato, green olives

Seared seabream, herbed lentils, braised fennel, green herb relish

Sweet potato curry, sticky coconut rice, coriander (ve)

Charred broccoli, quinoa, radish and herbs (ve)

Cherry, pistachio and white chocolate pavlova (v)

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# BUFFET MENU

## ADD ONS

Artisan breadbasket, whipped butter (v)	£3.50
British cheese plate, chutney and oat crackers	£12.00
Seasonal fruit platter (ve)	£35.00

## NIBBLES SELECTION

Pick 4 for £8.00

Cornish sea salt popcorn
Sea salt crisps
Montgomery Cheddar straws (v)
House spiced nuts (ve)
Stuffed Gordal olives with oregano (ve)
Belazu chilli mixed olives (ve)
Pecorino and truffle nuts (ve)
Iced raw seasonal vegetables, green goddess dip (ve)

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# CANAPÉS

4 pre-dinner chefs' choice	£17.00	Select 5 canapés	£22.00
5 chefs' choice	£19.00	Select 7 canapés	£28.00
		Additional canapé	£4.50

## PLANT/VEGETARIAN

Pea and broad bean tart, wasabi and borage (v)  
 Tomato and cucumber bruschetta, balsamic pearls (ve)  
 Courgette, saffron yoghurt, pomegranate, zaatar (v)  
 Wild mushroom croquette, mushroom ketchup (ve)

## MEAT

Chicken liver parfait vol au vent, redcurrants  
 Free range pork, lemon aioli, baby onions  
 Lamb canon rosti, chilli herb sauce  
 Pressed duck terrine, radish, morello cherry

## FISH

Chapel & Swan smoked salmon and cucumber macaron  
 Smoked trout mousse, rye bread, dill  
 Sesame prawn toast, keta roe, miso mayonnaise  
 Crayfish, cocktail sauce, smoked paprika

## SWEET

Blueberry lavender meringues (v)  
 Mango and exotic fruit panna cotta (ve)  
 Lemon meringue tartlet (v)  
 Tonka bean and strawberry with white chocolate (v)



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# BOWL FOOD



Select 3 bowls

£24.00

Additional canapé

£7.50

Select 5 bowls

£35.00

## PLANT/VEGETARIAN

Asparagus, Burford brown egg, pickled shimeji (v)  
Heritage tomato, salmorejo dressing, basil (ve)  
Wild mushroom croquette, mushroom ketchup (ve)  
Spring vegetable and herb risotto, coconut vegan  
cheese (ve)

## FISH

Charred Chalk Stream trout, crushed Jersey royals,  
fennel  
Dorset crab, bisque sauce, crushed peas  
Hake, summer beans, salsa verde  
Torched mackerel, kohlrabi slaw, green apple, dill

## MEAT

Coppa, melon, balsamic pearls  
Lamb breast, summer beans, buttery mash,  
rosemary sauce  
Miso pork cheeks, dressedleeks, green apple  
Confit chicken gnocchi, gremolata

## DESSERT

Grandma's pinenut tart (v)  
Chocolate brownie, diplomat cream (v)  
Buttermilk panna cotta, mango, strawberries (v)  
Whipped London ricotta cheesecake, cookie  
crumble (v)

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# PRIVATE DINING

Two-course £44.00

Three-course £60.00

## STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt (ve)

Burrata, broad bean pesto, confit almonds, preserved lemon (v)

English asparagus, Burford brown egg, rapeseed mayonnaise, spring truffle (v)

London cured salmon, horseradish, fennel pollen, keta

Cornish mackerel, heirloom tomatoes, basil, citrus

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise

Free-range chicken, pistachio, orange blossom, radish

Beef carpaccio, artichokes, Old Winchester cheese, pickled beetroots

## MAIN

Roasted cauliflower, cauliflower puree, red pepper, polenta (ve)

Courgette risotto, stuffed flower, basil, ricotta, pistachio courgettes (v)

Seared halibut, cauliflower puree, braised fennel, tomato dressing

Chalk Stream trout, bonito butter, broccoli and kaffir lime

Cornish cod, turnips, wasabi cream, sea vegetables

Herdwick lamb, anchovy, wild garlic, peas, broad beans, caper and raisin lamb sauce

Cornish red chicken, artichoke puree, garden vegetables, seasonal mushrooms, potato terrine

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# PRIVATE DINING

## DESSERT

Chocolate honey crèmeux, honey tuile, roasted chocolate, clotted cream ice cream (v)

Passion fruit posset, ginger meringue, caramelised white chocolate (v)

Set rice pudding, popped rice, maraschino cherry jam, cardamom ice cream (v)

Vegan panna cotta, pears, honeycomb (v)

Tiramisu opera cake, hazelnut ice cream (v)

Raspberry tart, vanilla cream, lemon (v)

Vegan chocolate mousse, sour cherries (ve)

Buttermilk and blueberry panna cotta (v)



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# FOOD STATIONS

Minimum 30 guests

Our food stations can also be a great alternative to canapes, bowl food or a traditional seated dining providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion.

Two food stations **£55.00**  
Additional food station **£26.00**

## SALMON CARVERY STATION

**£5.00 supplement**

A selection of finest cured and smoked salmon served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked salmon

## ARANCINI STATION

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup (ve)

Butternut squash and sage, sage puree (v)

Lemon and Parmesan arancini, chive crème fraiche (v)

## PIZZERIA STATION

A selection of fresh stone baked pizzas, served with rocket, dressed tomato and London mozzarella salad

Romano peppers, courgette, Old Winchester cheese and basil (v)

Rich tomato sauce, fior di latte cheese, oregano (v)

Cobble Lane nduja and fennel salami

## CHEESE AND CHARCUTERIE STATION

**£5.00 supplement**

A selection of the finest British cheeses and cured meats, served with house pickles, chutney and sourdough breads

Fennel salami, capocollo, spicy nduja,

Oglesfield, Baron Bigod, Lincolnshire Poacher

## SWEET TOOTH STATION

A mix of treats from our executive head chef to finish your event on a sweet note, ranging from bowl desserts, home-made brownies and various toppings

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# COCKTAILS

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

## COCKTAILS PITCHER

Litre £35.00

### Gin Fizz

Gin, ginger and elderflower, lime juice

### Dark and Stormy

Rum, lime juice, ginger beer

### Apple Crumber Spritz

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

### Aperol Spritz

Prosecco, Aperol, soda

### Raspberry Gin Sour

Gin, raspberry, lemon juice

### Classic Pimm's

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

## MOCKTAIL PITCHER

Non-alcoholic mocktail litre £25.00

### Rosemary and Grapefruit

Grapefruit juice, rosemary, sparkling water

### Spice N Ginger

Seedlip spice 94, ginger ale

### Sting of the Bee

Lemon and ginger, honey, lime juice

### Pomegranate Fizz

Pomegranate juice, fresh orange juice, lime juice, sparkling water

### Vibrate Fizz

Martini vibrate, lemon, lime juice, jasmine and peach

### English Garden

Cucumber, basil, elderflower, cloudy apple juice

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# BEER AND CIDER

## BEER

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

## CIDER

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

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# LOW ALCOHOL AND ALCOHOL-FREE

## BEER

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

## WINES AND SPARKLING

	Volume	ABV	Price
Natureo Torres, Muscat, Spain, 2020	750ml	0.0%	£22.00
Natureo Torres, Syrah, Spain, 2020	750ml	0.0%	£22.00
Natureo Torres, Rosado, Spain, 2020	750ml	0.0%	£22.00
Wild Life Botanicals Sparkling Nude, NV	750 ml	0.5%	£35.00
Wild Life Botanicals Sparkling Blush, NV	750 ml	0.5%	£35.00
Wild Idol Alcohol Free Sparkling White, NV	750ml	0.0%	£49.00
Wild Idol Alcohol Free Sparkling Rose, NV	750ml	0.0%	£49.00

## SPIRITS

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

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# WINE

## SPARKLING WINE

Prosecco Ca' del Console Botter, Veneto, Italy, NV	<b>£42.00</b>
Searcys Classic Cuvée Brut, Buckinghamshire, England, NV	<b>£48.00</b>
Greyfriars Rosé, English Sparkling, Surrey, England, 2015	<b>£52.00</b>

## CHAMPAGNE

Searcys Selected Cuvée, Brut, NV	<b>£65.00</b>
Searcys Selected Cuvée, Rosé Brut, NV	<b>£70.00</b>
Drappier, Carte d'Or, Brut, NV (carbon neutral)	<b>£75.00</b>
Lanson, Père & Fils, Brut, NV	<b>£75.00</b>
Veuve Clicquot, Yellow Label, Brut, NV	<b>£90.00</b>
Palmer & Co, Blanc de Blancs, NV	<b>£95.00</b>

## WHITE WINE

Flor de Lisboa Branco, Portugal, NV	<b>£26.00</b>
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2022	<b>£27.00</b>
Good Natured Organic Chenin Blanc, Spier, South Africa, 2022	<b>£29.00</b>
Azumbre Verdejo, Rueda, Spain, 2022	<b>£32.00</b>
James Bryant Hill Chardonnay, Scheid Vineyards, USA, 2019	<b>£35.00</b>
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022	<b>£36.00</b>
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	<b>£37.00</b>
Vinabade Albarino, Rías Baixas, Galicia, Spain, 2021	<b>£38.00</b>
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2022	<b>£40.00</b>
Pinot Blanc Les Iris, Mure Organic, Alsace, France, 2021	<b>£45.00</b>
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France, 2021	<b>£50.00</b>
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022	<b>£52.00</b>

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# WINE

## RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	<b>£26.00</b>
Good Natured Organic Shiraz, Spier, South Africa, 2022	<b>£30.00</b>
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023	<b>£31.00</b>
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2022	<b>£32.00</b>
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	<b>£33.00</b>
Côtes du Rhône, Les Abeilles Rouge, J.L. Colombo, Rhône, France, 2020	<b>£36.00</b>
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	<b>£37.00</b>
Conde De Valdermar Crianza, Rioja, Spain, 2019	<b>£38.00</b>
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2021	<b>£44.00</b>
Château Montaignuillon, Montagne-Saint-Émilion, Bordeaux, France, 2019	<b>£48.00</b>
Luke's Pinot Noir, Balfour, Kent, England, 2022	<b>£52.00</b>
Château Cissac, Haut-Medoc, Bordeaux, France, 2018	<b>£56.00</b>

## ROSE WINE

Rosato Colline delle Rosé, Terre di Vita, Organic, Sicily, Italy, 2022	<b>£29.00</b>
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 2022	<b>£34.00</b>

## DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France, 2020 (375ml)	<b>£39.00</b>
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2019 (500ml)	<b>£45.00</b>

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41  
PORTLAND  
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GERARD MUMBARI  
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BY SEARCYS