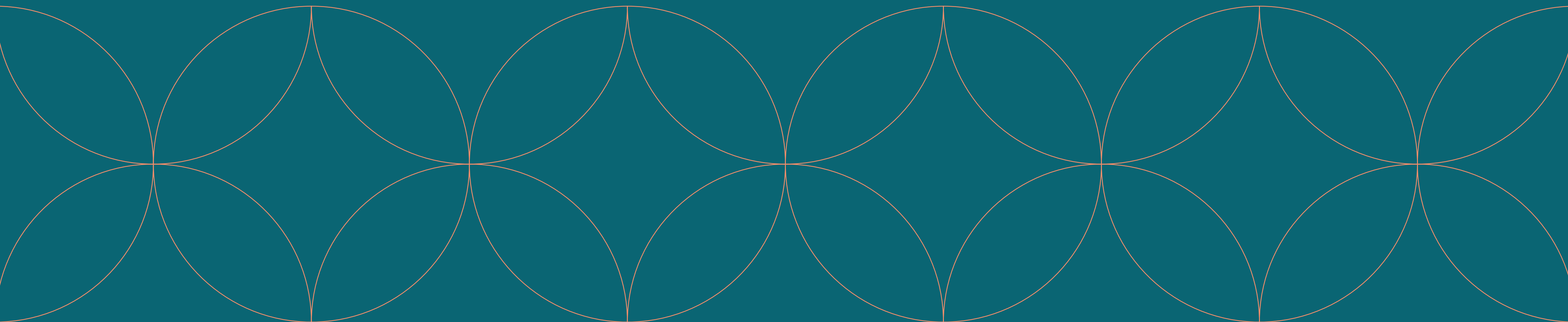


116
PALL MALL

Hospitality
Spring/Summer 2026
BY SEARCYS



Thank you for your interest in 116 Pall Mall

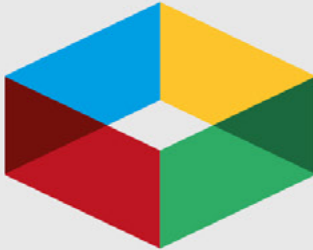
116 Pall Mall is located in the heart of London – our Georgian building is home to the Institute of Directors with Searcys providing exceptional service.

The building showcases period charm and unique heritage housing original 18th century paintings and grand chandeliers. All of our rooms are perfectly versatile for any style of event with an array of catering options from bowl foods and fork buffets to afternoon teas and food stations, 116 Pall Mall is perfect to suit all your catering needs.

Our co-working spaces are open every weekday to members and non-members with refreshments available and a seasonal menu on offer in our Brasserie.

On our top floors, we have our Business Centre that includes state of the art training and conference suites. Down on our lower ground floor, the exposed brick Champagne Bar is the perfect way to end your day, with a large selection of Magnums, including Searcys very own Champagne, or English sparkling wine.

From all the team, we look forward to welcoming you to 116 Pall Mall.



**LONDON VENUE
& CATERING
AWARDS 2024**

SILVER

BEST HISTORIC VENUE
OR LIVERY HALL -
OVER 300 ATTENDEES
RECEPTION STYLE

BRONZE

BEST EVENT
VENUE FOR OVER
300 / UNDER
1500 ATTENDEES

All prices are in Sterling and are excluding VAT.
We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.
We would love to tell you what's in our food to assist you with your choice.
+44 (0)20 3814 7592 | 116pallmall@searcys.co.uk | 116pallmall.com

EST · 1847

SEARCYS

LONDON



Refreshments & breaks

Prices per person | Minimum 5 guests

If you’re booking for up to 4 guests, we will offer an a lá carte menu to be ordered on the day.

Freshly brewed tea and coffee	£4.50
Freshly brewed tea and coffee, selection of biscuits (v)	£5.25
Freshly brewed tea and coffee, mini pastries (v) (Served before midday)	£7.50
Freshly brewed tea and coffee, mini cakes (v) (Served after midday)	£7.90
116 Pall Mall filtered still or sparkling water (700ml)	£3.95
Sweet muffins (v)	£3.95
Pastel de nata (v)	£2.95
Whole fresh fruit (ve)	£2.25
Sliced fresh fruit platter (ve)	£6.50

Healthy *living*

We have created a number of healthier choices throughout our event menus to help you maintain a healthy balanced lifestyle.

Our talented Searcys Chefs don’t compromise on flavour to deliver you creative healthier choices for your daytime events.

Healthy *swaps* | £7.50

Swap your biscuit breaks for something healthier.

Strawberry, kefir, wildflower honey and toasted seed bircher (v)

Greek yoghurt cherry and blueberry granola (v)

Raspberry, blueberry and strawberry pot, maple syrup, toasted hazelnuts (ve)

Soya yoghurt and chia seeds, mango pot (ve)

Date, lemon and chia seeds balls (ve)

(v) vegetarian (ve) vegan | Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. | All prices are exclusive of VAT at prevailing rate.





Breakfast

Kick start the day ahead with a choice of healthy or traditional breakfast dishes.

Prices per person

Light breakfast Minimum 10 guests	£14.50	Full English breakfast Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£27.00
Croissant, pain au chocolat, pain aux raisins (v)		St Ewes free-range scrambled eggs (v)	
Fruit salad (ve)		Lake District Farmers black pudding, maple cured smoked bacon, breakfast sausage, mushrooms, tomatoes	
Freshly brewed tea and coffee		Artisan bread, butter, preserves (v)	
Orange juice		Freshly brewed tea and coffee	
Breakfast baps Minimum 10 guests Please select 2 of the below	£11.00	Orange juice	
Lake District Farmers maple cured smoked bacon		Vegan breakfast (ve) Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£27.00
Lake District Farmers breakfast sausage		Coconut yoghurt, seasonal fruit compote, chia seeds	
Tamari Portobello mushroom and spinach (ve)		Grilled cherry tomatoes, mashed edamame beans and peas, sourdough, pickled chilli	
Freshly brewed tea and coffee		Grilled piquillo pepper, cream cheese bagel, watercress, pumpkin seeds	
Continental breakfast Minimum 15 guests	£21.50	Fresh fruit skewer	
Fresh croissant, pain au chocolat, pain aux raisins (v)			
Emmental cheese, Wiltshire ham			
Greek yoghurt cherry and blueberry granola (v)			
Artisan bread (v)			
Fruit salad (ve)			
Freshly brewed tea and coffee			
Orange juice			

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Working lunch

Our chefs carefully prepare five fillings per day, including meat, fish, vegetarian and vegan options.

Option 1

Selection of sandwiches with crisps and a fresh fruit bowl | Inclusive of filtered water | £24 per person

Option 2

Sandwich lunch with three finger food | Inclusive of filtered water | £33.50 | Chef’s choice £31

Sample sandwich menu Minimum 5 guests

- Smoky chicken and nduja wrap
- Coronation chickpea
- Smoked salmon, cream cheese bagel
- Classic prawn mayonnaise
- Pastrami, pickles and Swiss cheese

Finger food Minimum 10 guests

- Sweet potato falafel, chermoula (ve)
- Green pepper and potato tortilla, smoked paprika aioli (v)
- Tandoori paneer tikka, mango and coriander chutney (v)
- Sourdough toast, piquillo peppers, anchovies, St Ewes free range egg
- Masala grilled prawn skewer, lime and coriander chutney
- Japanese karaage fried chicken, ponzu mayonnaise
- Serrano ham croquette, saffron aioli

Puddings

- Lemon meringue tart (v)
- Raspberry ripple choux bun (v)
- Single origin chocolate and sea salt brownie (v)

Why not add?

Choose one salad for the group | £4.50 per person

Plant based salads Minimum 10 guests

- Courgette, lemon, basil, smoked almonds and Manchego cheese (v)
- Fried potatoes with peppers and za’atar (ve)
- Watermelon, cos and feta salad (v)
- Cracked wheat, roasted beets, green beans, parsley (ve)
- Wedge salad, blue cheese dressing, toasted pecans (v)
- Plum tomato and quinoa fattoush (ve)
- Asian slaw, toasted seeds (ve)
- Macerated tomatoes, cucumber ribbons, extra virgin rapeseed oil, land cress, toasted walnuts (ve)

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Bento boxes

Why not select an all-in-one bento box for your lunch.
Practical and stylish, select one menu for all guests.

£35 per person | £31 for Chef's choice menu
Minimum 15 guests | Maximum 35 guests

Menu 1

Grilled tofu with teriyaki glaze,
furikake (ve)

Korean fried cauliflower,
gochujang mayonnaise (v)

Kimchi fermented vegetables (ve)

Chicken tsukune meat balls,
tare sauce, crispy nori

Charred edamame beans, sesame oil

Wasabi mayo (v)

Menu 3 (plant-based)

Sweet potato falafel with red pepper
hummus (ve)

Bulgar wheat tabbouleh (ve)

Gordal olives (ve)

Heritage tomato with mint and
sumac dressing (ve)

Grilled flatbread with toasted cumin (ve)

Coconut tzatziki dip (ve)

Menu 2

British artisan charcuterie, house pickles

Searcys smoked salmon, shaved fennel, dill

Artisan British cheese selection

Salad of grains, seasonal vegetables
from New Covent Garden market (v)

Seeded rye crackers, chutney (v)

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Hot fork buffet

Our chefs prepare hearty, wholesome dishes with carefully selected ingredients to keep you nourished and energised throughout the day.*

Choose one buffet option: £46 per person | £41.50 for Chef’s choice menu
£7 supplement for seated option | Minimum 30 guests | Inclusive of filtered water

Menu 1

Gnocchi, broad beans, balsamic tomatoes, basil pesto (ve)

English fish pie, mussels, peas, samphire

Lemon roast chicken, wild rice, chestnut brown mushrooms, dill and tarragon

Purple sprouting broccoli, garlic oil

Chef’s choice seasonal salad (ve)

Strawberry and elderflower trifle

Menu 2

Oyster mushroom stew, pearl barley, tarragon, tomatoes, labneh (v/ve)

Steamed Scottish salmon, Jersey Royals, watercress, lemon and dill mayonnaise

Tomato bulgur, Lake District Farmers lamb, cinnamon yoghurt

Rosemary roasted Jersey Royal potatoes and artichokes

Chef’s choice seasonal salad

Summer rhubarb and ginger crumble tart

Menu 3

Plant-based ‘Nduja, black bean and grilled sweetcorn chilli (ve)

Roasted cod, soft polenta, pepperonata, kalamata olives

Ibérico pork and chilli sausages, arrabbiata ‘ragù, trofie pasta

Roast new potatoes, parsley, lemon oil

Chef’s choice seasonal salad

Lemon meringue tart

* Our hot fork buffet is prepared based on confirmed guest numbers and includes a mix of vegetarian, meat, and fish mains. Each guest selects one main on the day, accompanied by sides. Once all guests have been served, seconds will be offered subject to availability.

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Canapés

Entertain and celebrate with bite size creations that use seasonal ingredients at their best.

Prices per person | Minimum 20 guests

6 canapés:
Chef’s choice £24
Your selection £27.50

8 canapés:
Chef’s choice £29
Your selection £32.50

Additional canapé £4.50



Plant based

- Wye Valley asparagus and summer truffle tartlet (ve)
- Sweet potato falafel, smoked chilli veganaise (ve)
- Spring onion bonda, coconut yoghurt raita, lime pickle purée (ve)
- Heritage tomato Mexican ceviche, charcoal cup (ve)

Vegetarian

- English pea, Baron Bigod cheese, tarragon arancini, wild garlic aioli (v)
- Comté and onion gougères, toasted onion seeds, burnt leek powder (v)
- Crispy taco, tomato salsa, ‘feta spiced black bean, lime (v)

Fish

- Crab tostadas, chipotle crema, coriander, lime
- King prawn croquette, saffron aioli, samphire
- Exmoor caviar, salt and vinegar potato, chive crème fraiche
- London Smoke and Cure smoked salmon, dill crème fraiche, fennel pollen

Meat

- Chorizo, apricot, Casamigos Tequila
- Karaage fried chicken, Tokyo barbeque sauce, spring onion, pickled chilli
- Tandoori lamb tikka, mint yoghurt, crispy onion

Puddings

- English strawberry and elderflower tartare cone, crème chiboust, lemon balm
- Gooseberry and sesame meringue tart
- English rhubarb and custard rice pudding bon bon
- Peruvian dark chocolate and cherry cup, cocoa nib crumble (ve)

Nibbles | £7.50 per person Choose 3 items

- Gordal olives
- Vegetable and kale crisps
- Chilli rice crackers
- Truffle and pecorino luxury nut mix
- Tomato and smoked paprika picos
- Smokey chilli corn and salted green peas
- Fennel taralli
- Sea salt crisps

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Bowl food & small plates

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

Prices per person | Minimum 30 guests | Available for evening receptions only

4 bowls:
Chef’s choice £31
Your selection £35

5 bowls:
Chef’s choice £36.50
Your selection £39.50

Extra bowl £6.50



Plant based

Korean fried cauliflower, Asian slaw, toasted black sesame (ve)

Charred young leek, butterbean salad, romesco sauce (ve)

Vegetarian

Labneh, heritage tomato, Kalamata olives, cucumber, za’atar toasted flatbread (v)

Oyster mushroom stew, barley, tarragon, tomatoes, labneh (v)

Panzanella salad, Nutbourne heritage tomato (v)

Fish

ChalkStream trout rillette, fennel and caper salad, sourdough crisp

Icelandic cod tacos, Mexican slaw, salsa nacional, achiote mayo

Bouillabaisse mac ’n’ cheese

Meat

St Ewes devilled egg, Lake District Farmers cured ham, pickled mustard seeds

Lake District Farmers ‘Nduja, buffalo mozzarella arancini, saffron aioli

Crisp duck confit salad, asparagus, watercress, Asian vinaigrette, toasted sesame

Keralan fried chicken, curry leaf mayonnaise

Puddings

Pimm’s English summer berry jelly, Dorset clotted cream, madeleine

Peruvian dark chocolate and espresso delice, wildflower honey, poached apricots, crème fraiche

Casamigos Tequila and lime tart, salted pecan crumb

Plant based

Mango, saffron and green cardamom panna cotta, toasted pistachios

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Private dining

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Tea, coffee and petit fours included | 3 course seated £68.50 | Chef’s choice £62.50
2 course seated £57 | Chef’s choice £52 | Minimum 20 guests

Select one starter, one main, and one dessert for the group; this menu will be served to everyone, except for guests with dietary requirements, for any clients that are not able to consume the chosen menu (due to a dietary) our chef will prepare appropriate alternatives.

Starters

Plant based

Caramelised aubergine tartlet, zhoug, heritage tomato, coriander (ve)

Chilled herb soup, heritage tomatoes and toasted sourdough (ve)

Vegetarian

Wye Valley asparagus, pea panna cotta, ricotta, gremolata (v)

Nutbourne heritage tomato, whipped feta, black olive crumb, basil (v)

Fish

Wasabi cured Chalk Stream sea trout gravadlax, cucumber, buttermilk, radish, watercress

Crevette lime and yuzu ceviche, English strawberries, horseradish cream

Meat

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, wild farmed sourdough

Lake District Farmers bresaola, grilled chicory, dandelion, toasted pine nuts, pickled beets, sour cherry molasses dressing

Mains

Plant based

Black lentil dal, onion bhaji, cauliflower, spinach, coconut yoghurt (ve)

Oyster mushroom stew, barley, tarragon, tomatoes, labneh (ve)

Vegetarian

English pea, scamorza and polenta fritter, rocket and fennel salad, tarragon and walnut ketchup (v)

Primavera spelt risotto, broad beans, peas, asparagus, ricotta, lemon and basil oil (v)

Fish

Cornish hake, Jersey Royals, samphire, brown shrimps, lemon beurre blanc

Roast cod, wild garlic buttered potato, charred purple sprouting broccoli, crisp capers, pinot noir jus

Meat

Suffolk white chicken, lemon and ricotta tortelloni, green beans, summer truffle

Sladesdown Farm duck, fennel choucroute, butter baked potato, griottine cherries

Net zero Lake District Farmers, slow-roast pork belly, purple sprouting broccoli, nduja and sage potato cake

Desserts

Searcys Champagne and summer berry jelly, almond madeleine, Dorset clotted cream

Lemon tart, raspberries, crème fraîche

Basque cheesecake, sour cherry compote, hazelnut tuile

Dark chocolate and espresso delice, wildflower honey, poached apricots, crème fraîche

English strawberry and elderflower, mess, matcha meringue

Plant based

Mango, saffron and green cardamom panna cotta, toasted pistachios (ve)

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Private dining – *premium options*

Prices per person | Minimum 20 guests | Supplement fees are charged additionally to the private dining menu

Amuse bouche **£6.50**

- Cauliflower velouté, sauté ceps, black truffle oil (ve)
- Duck liver parfait, toasted brioche, green tomato chutney
- Chicken consommé, girolles, tarragon

Palate cleanser **£5.50**

- Strawberry and hibiscus sorbet, pink peppercorns (ve)
- Blueberry and elderflower sorbet (ve)
- Gooseberry, ginger, star anise sorbet (ve)

Pre-dinner canapés (3 choices) **£16.00**

Chef’s choice **£14.00**

British cheese board **£14.00**

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

Starters **£9.00**

- Rose veal, wild rocket, capers, anchovies
- Roast Scottish scallops, Iberico ham, cauliflower purée, bronze fennel

Mains **£12.00**

- Halibut, bouillabaisse sauce, saffron potatoes, rouille
- Lake District Farmers beef sirloin, fondant potato, roasted new season carrots, wild garlic butter, land cress
- Lake District Farmers lamb rump, laverbread mash, cockles, samphire
- Scottish venison, dauphinoise potato, peas, wild garlic, pancetta

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Champagne & sparkling wine

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

Champagne (750ml)

Searcys Selected Cuvée, Brut, Champagne, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£105.00
Searcys selected Cuvée, Rosé Brut, Champagne, NV	£80.00
Laurent-Perrier Rosé, Brut, NV	£130.00
Ruinart, Blanc de Blancs, Champagne, NV	£150.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV	£149.00
Laurent-Perrier, Rosé, Brut, Champagne, NV	£280.00

Sparkling wine (750ml)

Bottega Millesimato Brut, Veneto, Italy	£38.50
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France	£42.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£55.00
Balfour Rosé, Brut, Kent, England	£80.00

Non-alcoholic sparkling wine (750ml)

Bottega 0% White	£27.00
Wild Idol, Alcohol Free Sparkling White	£50.00

All prices are exclusive of VAT at prevailing rate.

Wine

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

White

Flor de Lisboa Branco, Portugal	£27.50
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£28.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	£29.00
Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal	£32.00
Gavi Ca’bianca, Piemonte, Italy	£35.00
Picpoul de Pinet,Deux Bars, Cave de l’Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£37.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£40.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France	£56.00
Cigalus Blanc, Gérard Bertrand, Pays d’Oc, France	£75.00

Red

Tremito Nero d’Avola, Sicilia, DOC, Italy	£27.50
Good Natured Organic Shiraz, Spier, Western Cape	£29.00
Podere, Montepulciano D’Abruzzo, Umani Ronchi, Abruzzo, Italy	£34.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£38.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France	£40.00
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina	£44.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	£48.00
Luke’s Pinot Noir, Balfour, Kent, England	£53.00
Chateau Montaignuillon, Montagne-Saint-Emilion, Bordeaux, France	£58.00
Gerard Bertrand Château L’Hospitalet Grand Vin Red, Languedoc, France	£70.00

Rosé

Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£36.00
Balfour Nannete’s Rosé, Kent England	£46.00

Dessert wine

Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml)	£38.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£48.00

Port

Vieira de Sousa, NV Tawny half bottle, Portugal NV (375ml)	£27.00
Dow’s Late Bottled Vintage Port, Douro, Portugal	£50.00
Vieira de Sousa, Fine White, Portugal NV	£55.00





Drinks list

Our drinks list has been carefully selected by Searcys’ experts. 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.

Beers & ciders (330ml) | £5.75

- Nastro Azzurro Peroni Lager
- Toast Lager
- Meantime Pale Ale
- Toast Pale Ale
- Toast IPA
- Aspalls Draught Cyder

Low alcohol beers

- Peroni 0%
- Big Drop Pale Ale 0%

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1,440 + VAT
Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £720 + VAT
Equates to 125 2/3 pints (380ml)

Beers available are Guinness, Camden Pale Ale and/or Stella Artois Unfiltered

All spirits (50ml)

- | | |
|-----------------|------------|
| House spirits | from £8.00 |
| Premium spirits | from £9.00 |

Soft drinks

- | | |
|---|-------|
| 1L | £8.50 |
| Jugs of raspberry and lemon cordial | |
| Jugs of elderflower and mint spritz | |
| Selection of fruit juices (1L) | £8.00 |
| 200ml | £3.20 |
| Coke | |
| Diet Coke | |
| Fever Tree Premium Lemonade | |
| Fever Tree Italian White Grape and Apricot soda | |
| Fever Tree Ginger Ale | |
| 330ml | £5.00 |
| Organic ChariTea Green Tea, Lemon & Honey | |
| Organic ChariTea Red Tea Roibos & Passion Fruit | |
| LA Brewery Kombucha Citrus Hops | |

All prices are exclusive of VAT at prevailing rate.

Unlimited drinks packages

PACKAGE	1 HR	2 HRS	3 HRS	4 HRS
House package Selection of house wines, beers and soft drinks	£18.00	£30.00	£39.50	£48.00
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£24.50	£35.00	£44.00	£53.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£40.00	£57.00	£75.00	£89.00

All prices are exclusive of VAT at prevailing rate.





Events cocktails

£11.25 per cocktail

Minimum preorder of 50% of the expected contracted guest numbers are required | Max 2 x cocktails, 1 non-alcoholic cocktail can be selected

Cocktails

Waterloo's Storm

Tanqueray Flor de Seville, raspberry & mint Champagne Shrub, Prosecco

Wellington's Will

Chase Vodka, Rhubarb, Sherry, lemon, soda

The Mall's Pal

Casamigos Blanco, Lillet Blanc, Grapefruit oleo Saccharum, lime

Non-alcoholic cocktails

Waterloo Rain

Seedlip Spice, raspberry & mint Champagne Shrub, 0% Prosecco

The Accomplished Duke

Seedlip Garden, Rhubarb & Sherry shrub, lemon, soda

Sweet summer Mall

Pentyre Coastal, Botivo Non-Alcoholic Grapefruit oleo Saccharum, lime

All prices are exclusive of VAT at prevailing rate.

Searcys sustainability pledges 2026

We are ensuring
sustainability is at the heart
of our business, with a
series of new pledges across
our restaurants, bars and
events venues.



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 our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent



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



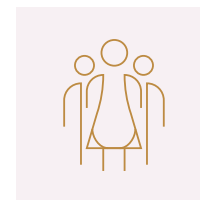
We are a 2025 'Only a Pavement Away' Top employer.



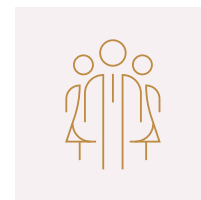
We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



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



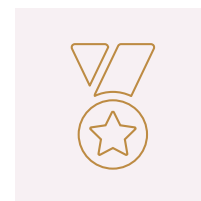
Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



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 15+ managers and heads of departments in 2026.



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

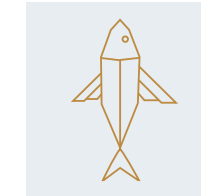


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



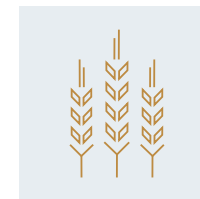
We champion British beef, pork, chicken and bacon across our event menus.



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.



We champion 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.

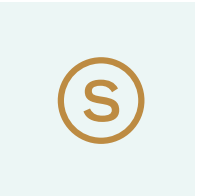


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



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 Nutritics.

step up



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



We measure and set ourselves annual targets to reduce the 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.



116 Pall Mall, London SW1Y 5ED

T: 020 7451 3107

E: 116pallmall@searcys.co.uk

116pallmall.com

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EST. 1847
SEARCYS
LONDON