



SURVEYORS HOUSE

AT RICS WESTMINSTER

SPRING SUMMER WINE LIST 2026

BY SEARCYS



WHITE WINE

Flor de Lisboa Branco (House white wine) <i>Portugal</i> Fresh and aromatic with citrus, white peach and a subtle Atlantic salinity	28.00
Pinot Grigio, Vinuva, Organic <i>Delle Venezie, Italy</i> Crisp and clean with green apple, pear and lemon zest	32.00
Mount Rozier Sauvignon Blanc <i>Stellenbosch, South Africa, 2023</i> Vibrant notes of gooseberry, lime and tropical fruit with lively acidity	32.00
Gérard Bertrand Heritage Chardonnay <i>Occitanie, France, 2023</i> Rounded and elegant with stone fruit, gentle oak and a creamy finish	34.00
Picpoul de Pinet, Deux Bars <i>Languedoc, France</i> Zesty and saline with citrus and green apple — bright and refreshing	36.00
Pecorino, Vellodor, Umani Ronchi <i>Abruzzo, Italy</i> Aromatic and textured with pear, citrus and a crisp mineral finish	40.00
Chablis, Domaine Jean-Marc Brocard <i>Burgundy, France, 2023</i> Pure and mineral-driven with green apple, citrus and flinty notes	54.00

Please note we operate a responsible drinking policy and there is a minimum catering requirement for any unlimited drinks package. Please speak to our team for options. All prices exclude VAT. Prices are per bottle unless stated otherwise.

RED WINE

Tremito Nero d'Avola DOC (House red wine) <i>Sicily, Italy, 2022</i> Rich and sun-kissed with dark cherry, plum and subtle spice	28.00
Good Natured Organic Shiraz, Spier <i>Western Cape, South Africa</i> Full-bodied with blackberry, pepper and soft spice	30.00
Veramonte Organic Merlot <i>Casablanca Valley, Chile</i> Smooth and elegant with ripe red fruits and gentle tannins	34.00
Gérard Bertrand Heritage Pinot Noir Organic <i>Occitanie, France, 2023</i> Silky and refined with cherry, raspberry and earthy notes	38.00
Valpolicella DOC Classico, Bussola Tommaso <i>Veneto, Italy</i> Light and fragrant with sour cherry, herbs and almond notes	45.00

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ROSÉ, DESSERT, CHAMPAGNE AND SPARKLING WINE

ROSÉ WINE

Rosato Colline delle Rose, Organic <i>Sicily, Italy</i> Fresh and vibrant with strawberry and floral notes	30.00
Gérard Bertrand Gris Blanc Rosé Organic <i>Occitanie, France</i> Pale, delicate and mineral with citrus freshness	35.00
Minuty M Rosé <i>Provence, France</i> Elegant and crisp with peach, red berries and citrus	48.00

DESSERT WINE

La Fleur d'Or, Sauternes <i>Bordeaux, France, 2022 375ml</i> Lush and honeyed with apricot, marmalade and almond	40.00
Tokaji Szamorodni, Zsirai Winery <i>Hungary, 2020 500ml</i> Complex and aromatic with dried fruit, honey and spice	45.00

CHAMPAGNE & SPARKLING

Searcys Selected Cuvée Brut <i>Champagne, NV</i>	70.00
Drappier Carte d'Or Brut <i>Champagne</i>	76.50
Moët & Chandon Brut Impérial <i>Champagne</i>	86.00
Veuve Clicquot Yellow Label Brut <i>Champagne</i>	90.00
Searcys Selected Cuvée Rosé Brut <i>Champagne, NV</i>	70.00
Laurent-Perrier Rosé Brut <i>Champagne, NV</i>	140.00
Veuve Clicquot Rosé Brut <i>Champagne</i>	110.00
Bottega Poeti Prosecco Brut <i>Veneto, Italy</i>	34.00
Gratien & Meyer Cuvée Flamme <i>Crémant de Loire, France</i>	39.00
Searcys Classic Cuvée Brut <i>Surrey, England</i>	52.00
Silver Reign Rosé Brut <i>Kent, England</i>	48.00

NON-ALCOHOLIC SELECTION

Wild Idol Alcohol-Free Sparkling White	50.00
Wild Idol Alcohol-Free Sparkling Rosé	50.00
Wild Life Botanicals Nude	30.00
Wild Life Botanicals Blush	30.00

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BEER, CIDER, SPIRITS, SOFT DRINKS AND COCKTAILS

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.

BEER AND CIDERS

Peroni Nastro Azzurro (330ml)	5.30
Budweiser Budvar (330ml)	5.30
Freedom lager, Freedom Pale Ale (330ml)	5.30
Toast Lager, Toast Pale Ale	5.30
Redchurch Hoxton Stout (330ml)	5.30
Aspall Draught Suffolk Cider (330ml)	5.30

ALL SPIRITS

House spirits (50ml)	from 6.50
Premium spirits (50ml)	from 8.50

SOFT DRINKS

Bottled soft drinks (330ml)	2.80
Jugs of elderflower	8.00
Jugs of fresh lemonade	9.00
Juices (1L)	9.50
Still or sparkling water (1L)	3.30
Wild Life Botanicals Nude (alcohol-free)	28.00
Wild Life Botanicals Blush (alcohol-free)	28.00

COCKTAILS

9.00 | A choice of 3 for 25.00

The Fizz

Vodka, St Germain liqueur, lime juice, soda water

Winter Floradora

Gin, lime juice, gomme syrup, ginger beer

Negroni

Gin, vermouth 30ml, Bitter vermouth

Cuatro Smash

Rum, grapefruit juice, St Germain elderflower liqueur, lime juice, tonic water

Margarita Highball

Silver tequila, triple sec, lime juice 60ml, lemonade

Pamola

Tequila, grapefruit soda, grapefruit

Spicy Bramble

Bramble gin, ginger ale, lemon



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DRINKS PACKAGES

1 HOUR UNLIMITED DRINKS

20.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

Drinks reception add-on to a dinner or add-on at the end of a meeting (within the last hour of the booking)

2 HOUR UNLIMITED DRINKS

30.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

After dinner drinks add-on

3 HOUR UNLIMITED DRINKS

37.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

After dinner drinks add-on

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SUSTAINABILITY

At Searcys, we have always placed sustainability at the centre of our philosophy. We are dedicated to providing our guests with the freshest and highest-quality ingredients that are sourced responsibly from local suppliers. By doing so, we not only enhance the overall experience of our customers but also contribute to the betterment of the community and the environment.

We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and using only MSC-approved fish to collaborating with Too Good To Go, which connects customers with our cafes to minimise food waste.

We firmly believe that every small action counts in creating a more sustainable future, and we are continuously seeking ways to improve and innovate our sustainable practices.



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.



Promote clear 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 it's 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.



Continue with 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 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 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.

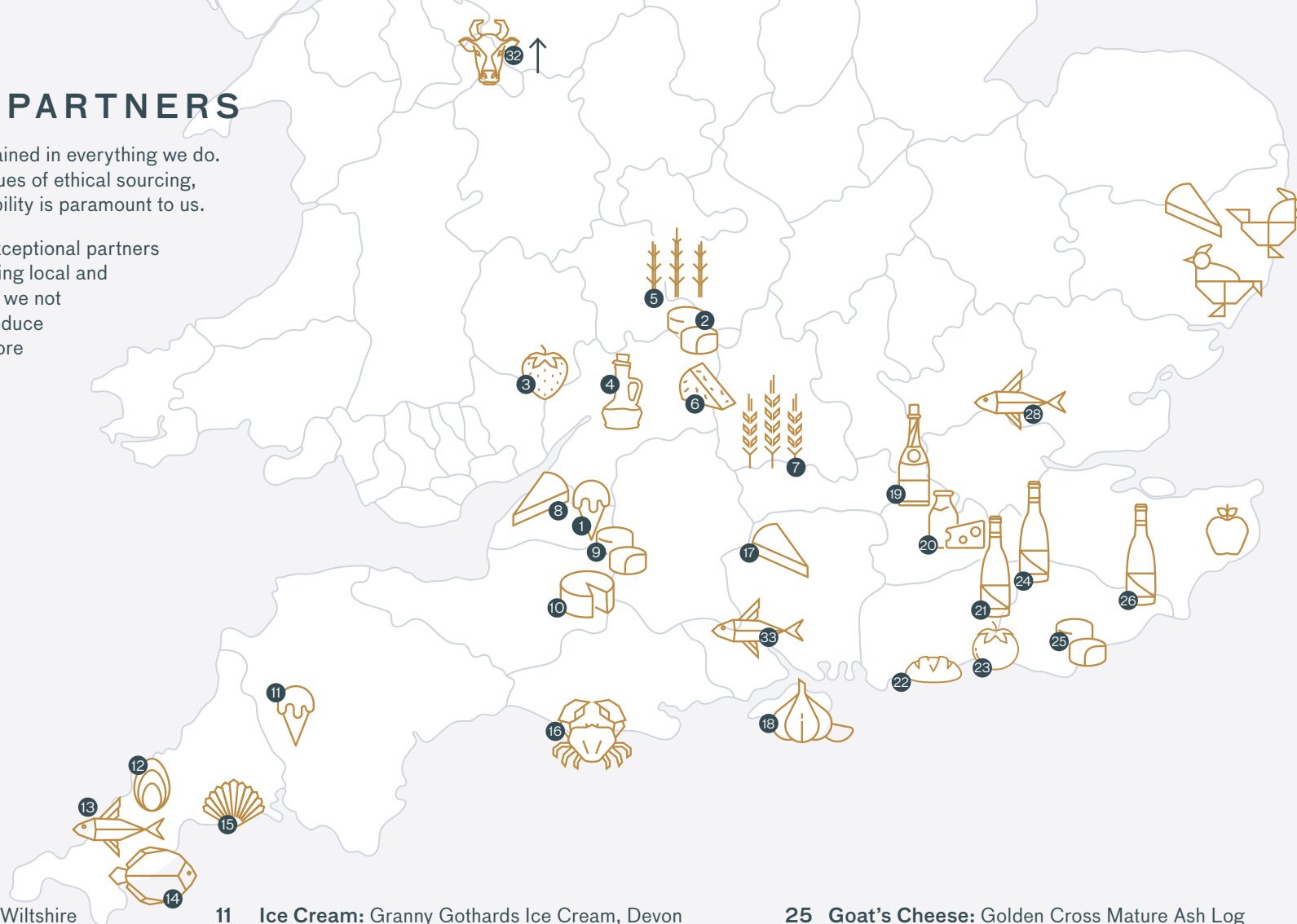


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

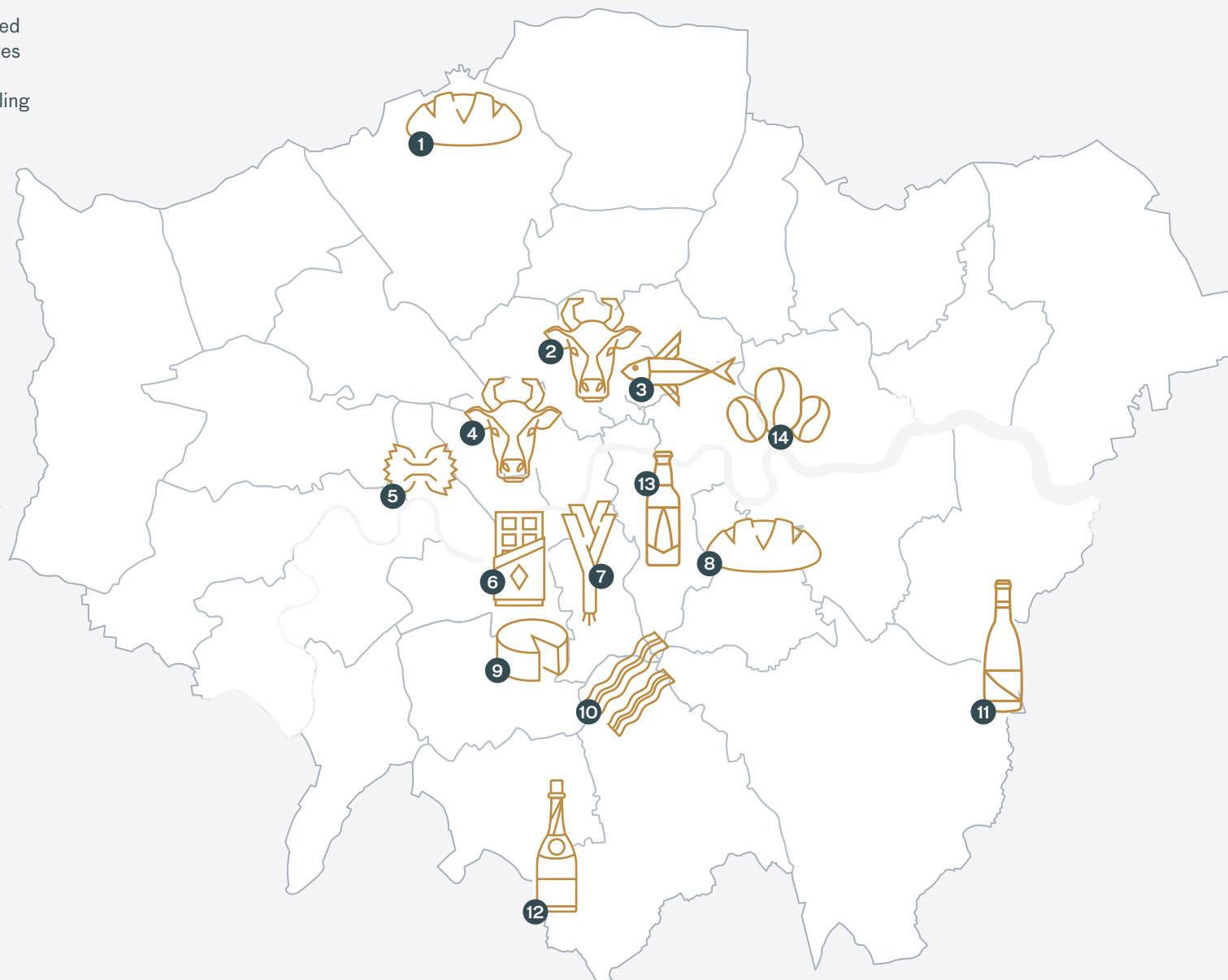
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:**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



*Make it Special.
Make it Searcys.*

events@surveyorshouse.co.uk

BY SEARCYS