



NATIONAL
ARMY
MUSEUM

CAFÉ

BY **SEARCYS**

SPRING AND SUMMER MENUS 2026

WELCOME FROM SEARCYS

Being at the heart of events since 1847, Searcys is one of Britain's longest-running hospitality and events catering companies.

Searcys is the creation of one man: John Searcy. A creative and culinary force of nature, John began his illustrious career as a confectioner before taking his talents to London where he founded Searcys. Searcys soon became a hit amongst the capital's society as the go-to events company for exceptional quality.

Today, Searcys is in residence at unique and iconic venues including 116 Pall Mall, The Gherkin, the Barbican, The HAC and The Pump Room in Bath. Whether it's a meeting, a party or a wedding – each setting makes for an event like no other.

Our 15+ venues serve seasonal dishes that focus on sustainability and local produce alongside extensive Champagne and wine lists, paired with world-class service. Using seasonal and high-quality produce, our chefs reimagine and reinvent the modern British dishes we all know and love. Our top Three Star Food Made Good rating by the Sustainable Restaurant Association accreditation is a testament to how provenance and sustainability are at the heart of our business.

In 2022, Searcys is honouring the company's roots and is celebrating its 175th birthday. Expect a heartfelt welcome, warm hospitality, and a series of fabulous events, prizes and pop-ups throughout the year. This year, we have also pledged to raise £175,000 by Searcys team members for the causes close to their hearts.

Discover more at www.searcys.co.uk or speak to our Exclusive Events team on **020 7101 0220**, exclusive.events@searcys.co.uk.

EST · 1847
SEARCYS
LONDON

*Make it Special.
Make it Searcys.*

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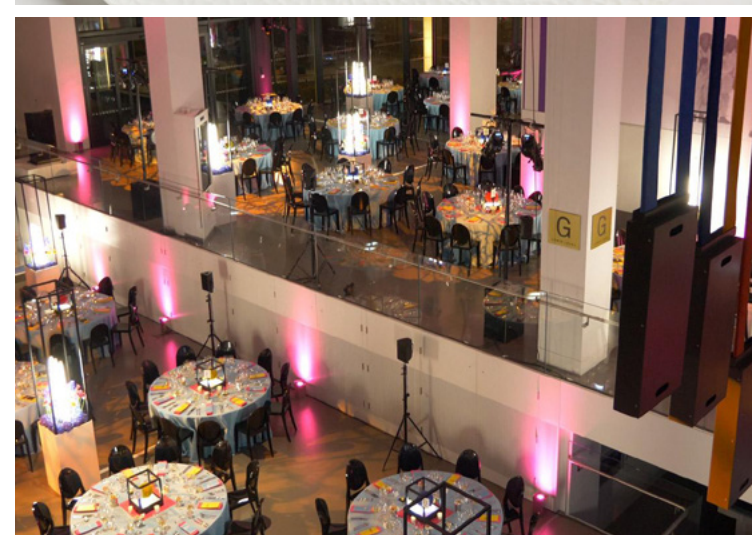
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SUSTAINABILITY PLEDGES 2026

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.



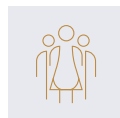
We are a 2025 'Only a Pavement Away' Top employer.



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



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

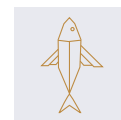


Continue with team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.

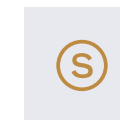


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.

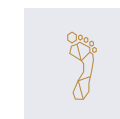


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO₂ footprint, measured via Nutritics.

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.

BREAKFAST AND BREAKS

Coffee and tea £4.25

Herbal and fruit infusions

Coffee and tea, served with £4.50

selection of biscuits (v)

Herbal and fruit infusions

Coffee and tea, served with £6.95

selection of mini-Danish pastries (v)

Herbal and fruit infusions

Mini Danish pastries (2 per person) £3.50

or large Danish pastry (1 per person) (v)

Mini muffin selection (1 per person) (v) £3.50

Chocolate chip cookies (1 per person) (v) £3.50

Fresh fruit bowl (1 per person) (v) £3.95

Yoghurt with granola and honey £6.90

(1 per person) (v)

Coconut yoghurt with granola and £6.90

mixed berries (1 per person) (v)

Breakfast baps £8.00

Vegan breakfast bap £8.00

Granola bars (v) £3.50

Fruit scone (v) £4.95

Jam and clotted cream

Mini cake bites (v) £3.50

DRINKS

Mineral water (750ml) £4.50

Mineral water (500ml) £3.00

Pressed juices (1 litre) £9.00

Apple/orange/cranberry

Seasonal fruit smoothies £4.25

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



AFTERNOON TEA

£28.50

Minimum 20 people

Selection of finger sandwiches, scones and cakes served with tea and coffee

FINGER SANDWICHES

Smoked salmon and dill crème fraiche

Cucumber and cream cheese (v)

Free-range egg and mustard cress (v)

Ham and mustard mayo

SCONES

Sultana buttermilk scones with clotted cream and strawberry jam (v)

CAKES

Chef's selection

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



FORK BUFFET

£42.50

Minimum 20 people

Our fork buffet menus have been created to cater for a wide range of dietary and allergens requirements with over 50% of each menu being plant based and are designed to be eaten standing up.

Please choose your menu

MENU 1 (PLANT-BASED)

Plant-based chicken fillet, mushroom, spinach with white sauce (ve)

Vegan sausage roll (ve)

Smoked paprika sweet potatoes (ve)

Fine beans, broccoli, sesame with radish (ve)

Pasta salad with tomato, olives and basil pesto (ve)

Lemon coconut tart (ve)

Dark chocolate pistachio slice (ve)

MENU 2

Beef lasagne

Mediterranean vegetable lasagne (v)

Naan bread (v)

Cherry tomato, cucumber, dill and spring onion (v)

Butternut squash, broccoli, sesame seed and pomegranate (v)

Passion fruit cheesecake (v)

Dark chocolate caramel tart (v)

MENU 3

Cumberland sausage roll with house chutney

Vegetable quiche (v)

Green leaf salad (v)

Classic Caesar salad

Greek salad (v)

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



FINGER FOOD AND SANDWICHES

Minimum 10 people

CLASSIC SANDWICH LUNCH

£21.80

Chef's selection of sandwiches

Chef selection of four sandwiches in bread and wraps, served with crisps

PREMIUM SANDWICH LUNCH

£26.90

Chef's selection of deli sandwiches

Chef selection of four sandwiches in bread and wraps, served with crisps and seasonal salad

FINGER FOOD

£4.25 per person

Add extra finger food to your lunch

Selection:

Mini beef and cheese sliders

Mini vegetarian quiche (v)

Mini falafel burgers (ve)

Cheese potato croquette (v)

Chicken skewers

Mini sausage rolls

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



CANAPÉS

Minimum 20 people

4 canapés per person £21.80

Suitable for one hour drinks reception

6 canapés per person £26.60

Suitable for two hours drinks reception

8 canapés per person £32.70

Suitable for three hours drinks reception

Additional canapé per person £4.25

SAVOURY

VEGAN / VEGETARIAN

Wye Valley asparagus, summer truffle tartlet (v)

Nutbourne heritage tomato, fondant potato, smoked tomato dressing (ve)

Courgette, lemon and oregano terrine, whipped ricotta and salsa verde (v)

MEAT / FISH

Exmoor caviar, salt and vinegar potato, chive crème fraîche

King prawn's croquette, saffron aioli

London Smoked and Cured salmon, dill crème fraîche, fennel pollen

Cumbrian lamb shepherd's pie croquette, pickled samphire

Lake District confit pork belly, spring peas and apple salsa

Hereford Bavette tartare, confit St Ewe's egg yolk

DESSERT

Searcys champagne and Hereford strawberry gelee

Gooseberry and sesame meringue tart

Yorkshire rhubarb and custard rice pudding

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



BOWL FOOD

Minimum order for 30 people
3 bowls per person

Three bowls £27.50 per person

Additional bowls £6.30 per person

HOT

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Gnocchi, caponata, plant-based feta and toasted pine nuts (ve)

Chalk Stream trout, grilled sweet corn and roasted peppers (v)

Cockles and mussels spring cassoulet, tomato and herbs

COLD

Courgette carpaccio, basil pesto, lemon (ve)

Nutbourne heritage tomatoes, panzanella salad (v)

St Ewe's devilled egg, Lake District cured ham, pickled mustard seeds

Chalk Stream trout rilette, fennel and capers salad, sourdough crisp

DESSERT

Coconut and cardamon rice pudding, Yorkshire rhubarb (ve)

Summer pudding, Chantilly cream

Chocolate and espresso delice, honey poached apricots, crème fraiche

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



SEATED LUNCH / DINNER

£79.50 per person for 3 courses
including still and sparkling water, tea or coffee
and petits fours
Minimum 20 people

We have created a delicious three-course menu, suitable for lunch and dinner, using seasonal ingredients. Please select the same starter, main course, and pudding for all your guests; dietary preferences can be catered for. Should you wish to discuss a bespoke menu, one of the Searcys team will be more than happy to assist you with further options.

STARTERS

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

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

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

Cornish Mackerel, dill and potato salad, roasted heritage beetroot, horseradish cream

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, Wildfarmed sourdough

Rose veal tonnato, wild rocket, capers, anchovies

MAINS

Lentil dhal, cauliflower, spinach, onion bhaji, coconut yoghurt (ve)

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

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde

Salt Marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk Chicken breast, peas and bacon, champ potato, chicken velouté

DESSERT

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

Lemon tart, raspberries, crème fraîche

Basque cheesecake, sour cherry compote, hazelnut tuile

Chocolate and espresso delice, honey poached apricots, crème fraîche

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.



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.

CHAMPAGNE AND SPARKLING WINE

Searcys Selected Cuvée, Brut, Champagne NV	£75.00
Chassenay D'Arce, Blanc de Blancs, Brut 2017	£90.00
Ca'del Console Prosecco Extra Dry, Veneto, Italy NV	£33.00
Gratien & Meyer Cuvee Flamme, Cremant de Loire Blanc France	£42.00
Bottega Sparkling 0% Prosecco (alcohol free)	£27.00
Bottega 0% Rosato (alcohol free)	£27.00

WHITE WINE

Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy 2023 (ve)	£29.70
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France 2023	£31.00
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa 2023 (ve)	£31.50
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal 2023	£32.00
Gérard Bertrand Naturalys Chardonnay, Occitanie, France 2023 (ve)	£38.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£39.60

(v) vegetarian (ve) vegan (veo) vegan option

All prices are exclusive of VAT.

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy 2022	£29.70
Andes Soul Malbec, Argento, Mendoza, Argentina, 2024	£31.50
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022 (ve)	£33.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy 2023 (ve)	£35.20
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France 2022 (ve)	£39.60
Conde De Valdermar Crianza, Rioja, Spain, 2019	£41.80

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy 2023 (ve)	£31.35
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 2023	£37.40



DRINKS LIST

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BEER AND CIDER (330ML)

Peroni Nastro Azzurro 5%	£6.50
Camden Hells Lager 4.6%	£6.50
Toast Pale Ale 4.1%	£6.50
Aspall Suffolk Draught Apple Cyder 5.5%	£6.50
Peroni Nastro Azzurro 0.0%	£6.50

SOFT DRINKS

Mineral water (750ml) Still / Sparkling	£4.50
Mineral water (500ml) Still water / Sparkling	£3.00
Pressed juices (1L) Orange / Apple / Cranberry	£9.00
Can drinks (330ml) Coca-Cola / Coke Zero/ San Pellegrino Lemonade / Cawston Ginger Beer	£3.00

NON-ALCOHOLIC COCKTAILS

Cucumber, lime and elderflower cooler (1l) A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water	£12.00
Virgin cloudy apple mint (1L) Fresh apple juice infused with sugar syrup, fresh mint, lime juice	£12.00
Virgin mojito (1L) Lime, mint, apple juice and soda	£12.00

(v) vegetarian (ve) vegan (veo) vegan option
All prices are exclusive of VAT.



UNLIMITED DRINKS PACKAGE

Minimum 20 guests

Price per guest

PACKAGE

	1 hour	1.5 hour	2 hour	2.5 hour
House package	£20.00	£24.00	£28.00	£32.00
House wine, beer, juice and water				
Prosecco package	£23.75	£28.50	£33.25	£38.00
House prosecco, beer, juice and water				

CORKAGE

£18.00 per consumed bottle of wine

£22.00 per consumed bottle of Champagne

£3.25 per consumed bottle of beer

(v) vegetarian (ve) vegan (veo) vegan option

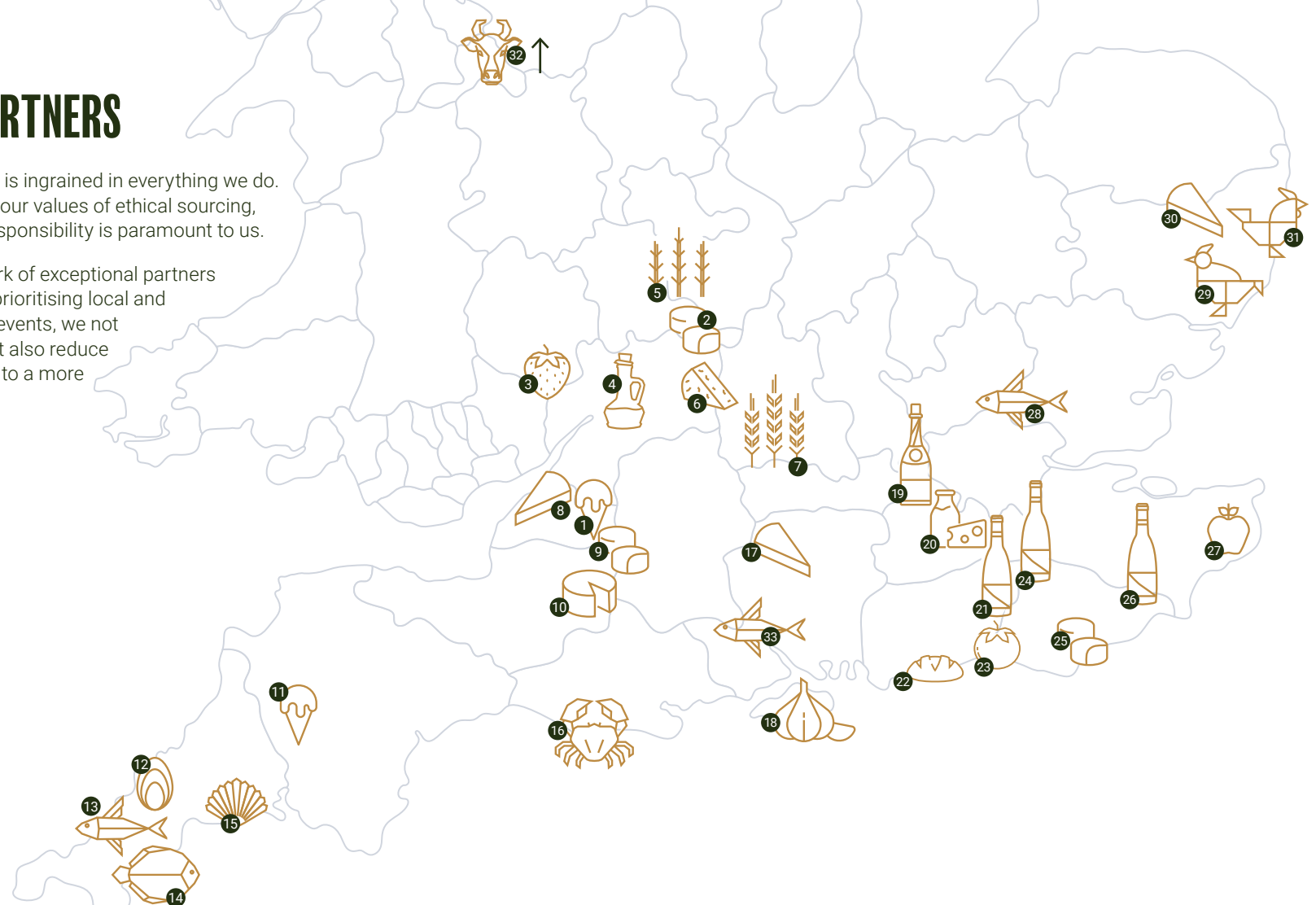
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LOCAL BRITISH PARTNERS

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

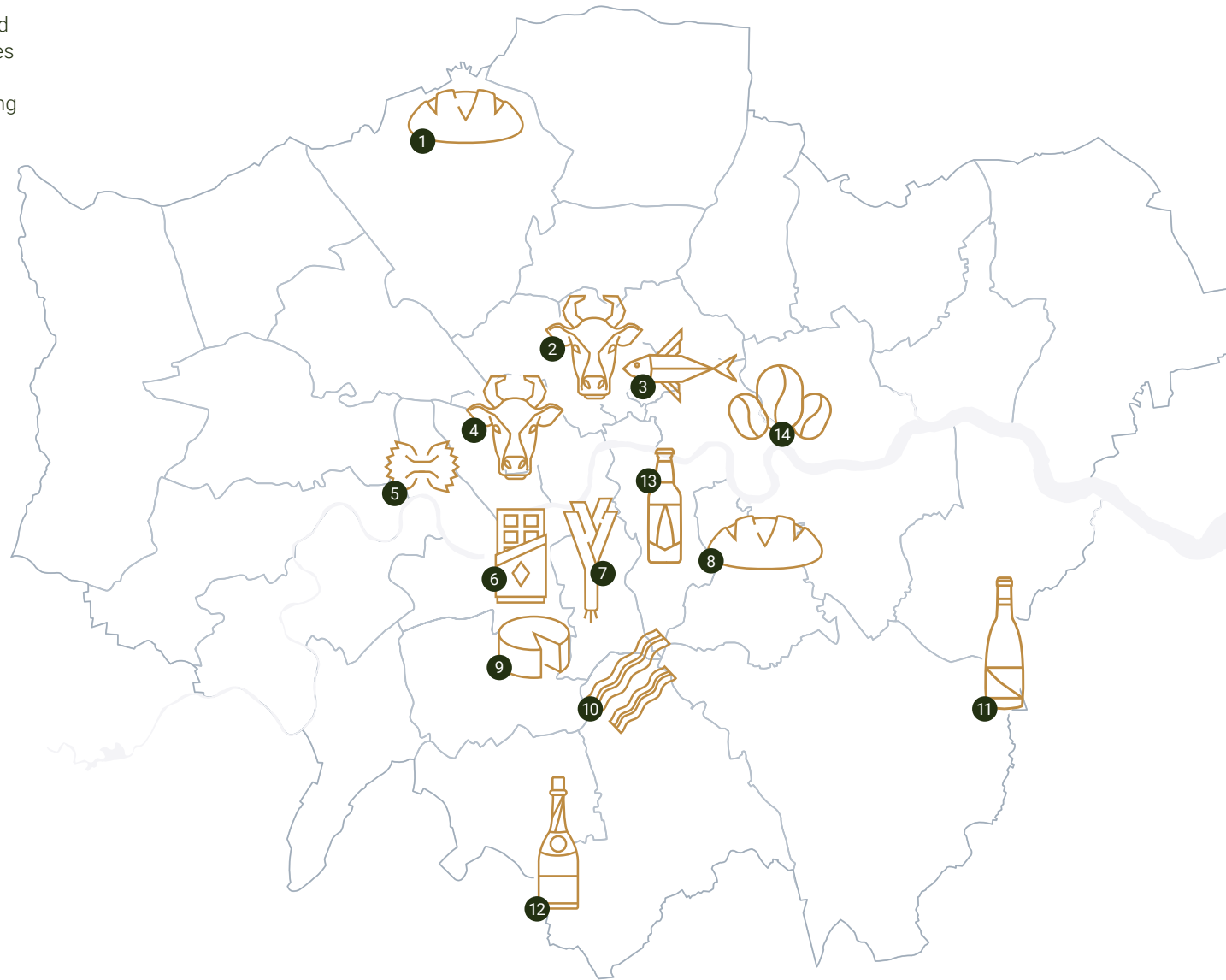
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:**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



EST. 1847

SEARCYS

LONDON

*Make it Special.
Make it Searcys.*

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.



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