

SEARCYS 1847

The Guildhall

Dinner Menus

All our dishes are all carefully prepared with quality fresh ingredients and simply presented to the highest standard.

Our chefs can tailor a menu to suit your taste with different sauces and alternative seasonal options. We take particular care in looking after all dietary requirements and offer a full range of special menus.

Tables are elegantly dressed with white linen, crystal tulip glassware, bead design cutlery and Monaco tableware.

Each course is plated and served by our attentive staff who add style in individually tailored Black Nehru jackets.



All prices are excluding VAT

Starters

All starters include freshly baked breads from Bath Bakery

Meat

Oak smoked chicken with avocado and seared vine tomatoes £7.75

Pressed fillet of locally reared beef with baby gem and tarragon salad £6.50

Somerset pork liver parfait with cider apple chutney and toasted bloomer £6.00

Locally air cured ham with Dorset Blue cheese and wild rocket £6.50

Fish

Newlyn crab and avocado timbale with lemon and cucumber £8.55

Gloucester smoked trout and asparagus with egg and caper sauce £7.55

Cornish smoked mackerel paté with creamed horseradish, Maldon salted breadstick and pickled baby cucumbers £6.00

Wings of St Mawes oak smoked salmon with lemon and cracked pepper £7.55

Vegetarian

Tian of soured English tomato and avocado with spring onion
and char-grilled artichokes £7.95

Glazed goat's cheese with a tomato and broad bean salad £7.20

Belgian endive and Dorset blue with sweet pear and toasted pecans £6.75

Char-grilled asparagus with a lime Hollandaise £7.75

Main Courses

Meat

Roast fillet of West Country beef with fondant potato, fine green beans and tarragon mustard jus £23.15

Roast breast of corn fed Devonshire chicken with a herb mash, grilled baby leeks and wild mushrooms £17.45

Canon of Wiltshire lamb with spring vegetable filo, dauphinois potato and thyme gravy £23.15

Slow braised shin of West Country beef with roast root vegetables and garlic mash £18.25

Tenderloin of Somerset pork with Cox's apple and vanilla purée, herb mash, baby carrots and Olde English cider sauce £17.45

Shoulder of locally reared lamb, butter roast potato and beetroot tart with minted jus £21.15

Breast of Wiltshire duck with redcurrant jelly, fine green beans and parsnip mash £21.15

Fish

Fillet of Cornish salmon with herb cream buttered Savoy cabbage, garden peas and beans and minted potatoes £17.45

Roast sea bass with a shrimp and saffron broth and parsley mash £22.65

Seared cod with a caperberry butter sauce, crushed potatoes and fine beans £19.75

Fillet of sea bream with fennel and sweet potato dauphinois £20.70

Vegetarian

Three bean and asparagus casserole with thyme dumplings

Butternut squash and wilted spinach pastry with baby carrots and grain mustard sauce

Celeriac rosti, roast root vegetables and poached hen's egg with tarragon Hollandaise

Caramelised fig and Bath soft cheese tart with pesto dressing

Desserts

West Country apple tart with vanilla bean ice cream £6.85

Burnt lemon brulée with crème fraiche and sweet almond straws £7.15

Belgian chocolate truffle tort with Devonshire clotted cream £7.60

Soft meringues with Rwanda coffee bean sauce £6.50

Panna cotta with soft fruits and hazelnut crisp £7.15

All our desserts include freshly brewed fair-trade filter coffee and handmade chocolates

West Country Cheeses

Bath soft cheese with West Country apple chutney £6.50

Classic Stilton with black grapes and a measure of port £7.95

Glazed goat's cheese with toasted walnut bread £6.50

Somerset brie with bath ale chutney and handmade Bath biscuits £6.25



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