



SEARCYS  
— AT THE —  
GHERKIN

# ENGLISH WINE WEEK

27<sup>TH</sup> MAY - 4<sup>TH</sup> JUNE 2018

## TASTING MENU

£140 Per Person

### ENGLISH GREEN ASPARAGUS

Dorset crab, grapefruit, soy and sesame  
2013 Limney organic sparkling

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### PRESSED CONFIT CHICKEN

Truffle, hazelnut, chicken skin and brioche  
2016 Limney "HORSMONDEN" dry white

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### GRILLED GALICIAN OCTOPUS

Squid ink polenta, sea lettuce salsa verde  
2014 Limney sparkling rosé

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### RHUG ESTATE WELSH LAMB

Bell pepper, aubergine, courgette, feta  
2016 Bolney pinot noir

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### SELECTION OF ENGLISH AND FRENCH CHEESE

Matured and supplied by Mons and Harvey and Brockless  
Plymouth Sloe Gin

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### COCONUT MOUSSE

Rum, white chocolate, mango, blueberry  
2003 Nyetimber blanc de blanc (magnum)

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### SOMMELIER TASTER SELECTION

A selection of wines to accompany each dish as selected by our sommelier. Our sommelier will be delighted to explain their chosen recommendations; recommendations are based on the origins of the wines, their characteristics and grape varieties, as well as suitability with the dishes. Each wine is poured at 100ml.

This menu has been prepared by our sommelier to celebrate English wine week that starts on the 26<sup>th</sup> May. Please note the dishes and wine may change throughout May. Please ask reception for the most up to date menu.

#ENGLISHWINEWEEK