

Set Lunch Menu

TWO COURSE £17.50 | THREE COURSE £22.50

STARTERS

Today's soup

local breads, English butter

Ham hock and rabbit terrine

piccalilli

Glazed goats cheese, pear and walnut salad (v)

MAINS

Free range chicken casserole

roast garlic mash, onion gravy

Haddock & spinach fishcake

pea puree, tartar sauce

Wild mushroom & leek risotto (v)

squash and blue cheese

DESSERTS

Blackberry and brown sugar meringue

orange caramel cream

Lemon tart

clotted cream

Choose 2 scoops from our selection of
Marshfield Farm Dairy organic ice creams
with fruit sauce & our homemade vanilla shortbread

Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of the Searcys team who will be pleased to discuss your needs with the duty manager or allergy champion prior to ordering. Whilst all caution has been taken to remove small bones where appropriate it is inevitable that some may still remain.

SET AFTERNOON TEA PACKAGES

Available daily from noon

Our tea packages include: a pot of loose leaf tea
or hand roasted coffee with complimentary refills

Searcys Champagne Cream Tea

Chilled glass of Champagne

Scottish smoked salmon and cucumber pikelet
with shallot crème fraîche

Homemade scones, clotted cream and strawberry jam

£27.50 PER PERSON

Traditional Pump Room Tea

Selection of sandwiches

Herb cream cheese and cucumber

Egg mayonnaise and cress

Coronation chicken

Ham and tomato with mustard mayonnaise

Salmon shot and crisp breads

Homemade scones, clotted cream and strawberry jam

Fruit, lemon and pistachio tart

Battenberg sponge

Almond Macaroon

Chocolate choux bun with white chocolate mousse

£26.00 PER PERSON

Somerset High Tea

Orchard Pig Cider / Apple Rambler

Scotch egg

Piccalilli

Chicken and fennel sausage roll

Onion chutney

Cider and apple cake with apple jam

£18.95 PER PERSON

Champagne Pump Room Tea

A traditional Pump Room tea

served with a chilled glass of Searcys Champagne

£35.00 PER PERSON

English Fish and Fizz Tea

Chilled glass of English sparkling wine

Battered plaice goujons

Thick cut chips

Tartar sauce

Mango, papaya and pineapple salad
with crème fraîche and mint syrup

£24.00 PER PERSON