



# CHURCH HOUSE

BY SEARCYS

MENU PACK  
SPRING/SUMMER 2025

## CONTENTS

REFRESHMENTS AND BREAKS	3
BREAKFAST	4
LUNCHES	6
CREW LUNCH	6
SANDWICH AND DELI LUNCH	7
FINGER FOOD	8
HOT FORK BUFFET	10
AFTERNOON AND EVENING	11
AFTERNOON TEA	11
STATIC AND NIBBLES	12
CANAPÉS	13
BOWL FOOD	14
FORMAL DINING	15
RECEPTION PACKAGES	17
SUSTAINABILITY	18
LOCAL BRITISH PARTNERS	19
LOCAL LONDON PARTNERS	20

## REFRESHMENTS AND BREAKS

### MORNING ARRIVALS / BREAKS

Whole seasonal fresh fruit selection	21.50
House classic cookie selection	2.75
Freshly baked morning pastries	3.00
Belgian waffle, banana compote, candied pecans	3.75
Morning bun, blueberry crèmeux, green cardamom	3.75

### HEALTHY SWAPS

Bircher muesli (v)	3.50
Organic yoghurt with poached seasonal fruit compotes (v)	3.75
Fruit flapjacks (ve)	3.50
Chia seed pudding, spinach, blueberries and London honey (ve)	3.75
Banana and cereal milk smoothie (v)	3.75

### AFTERNOON ARRIVALS / BREAKS

House classic cookie selection	2.75
Searcys signature nettle biscuit	2.75
Searcys signature brownie	3.75
Mini Suffolk pork, bacon and truffle sausage roll, tamarind and date chutney	4.50
Classic tea loafs with whipped salted butter	3.50

### BEVERAGES

Freshly ground Fairtrade filtered coffee and speciality teas	4.00
Freshly ground Fairtrade filtered coffee and speciality teas, selection of biscuits	4.75
Still and sparkling mineral water, 750ml	4.75
Fruit juice; orange, apple, cranberry, pineapple, 1 litre	7.00
Freshly squeezed orange juice, 1 litre	11.50
Homemade lemonade or sparkling elderflower, 1 litre	7.00
Assorted soft drinks	2.75



## BREAKFAST MENUS

### MORNING BAPS

6.50

Served on a fresh crusty roll  
(please select two fillings)

Smoked British bacon

Searcys London breakfast sausage

Free-range egg omelette, field  
mushroom, and spinach (v)

Roast portobello mushroom,  
spinach and tomato (ve)

Tofu eggs, turmeric, black salt (ve)

### CLASSIC CONTINENTAL BREAKFAST

19.00

Freshly baked morning viennoiserie  
with butter and preserves

Organic fruit yoghurts, almond and  
cherry granola

Seasonal fresh fruit salad

### PREMIUM CONTINENTAL BREAKFAST

25.50

Freshly baked morning viennoiserie with  
butter and preserves

Platter of Lake District salami, cured  
ham and British cheeses

Organic fruit yoghurts, almond and  
cherry granola

Seasonal fresh fruit platter with berry  
compote and London honey

### BREAKFAST CANAPÉS

30.00

Eggs Florentine, chive hollandaise

Smoked haddock kedgeree, curry  
emulsion

Buttermilk pancakes, blueberry  
compote, maple syrup

Croque monsieur

Mini bagel, truffled scrambled egg

Baked beans and cheese on toast melt

Mexican vegan egg taco



## BREAKFAST MENUS CONTINUED

### BRUNCH BOWLS BREAKFAST 41.50

Salt beef hash, poached quail's eggs, mustard sauce

Vanilla, pain perdu, whipped crème fraîche, Searcys rum soaked raisins

Slow-cooked egg, smoked salmon and avocado,

Bacon wrapped Searcys sausage, button mushrooms, tomato fondue

Huevos rancheros, refried beans, tomato salsa, sour cream, tortilla crisp

Baked beans and aged cheddar cheese toastie, walnut ketchup

### CLASSIC ENGLISH BREAKFAST 25.50

Smoked British bacon, Searcys London breakfast sausage, scrambled St Ewe's egg, roast field mushroom and slow-cooked thyme tomato, hash brown with freshly baked bread, butter and preserves

Eggs benedict, York ham, English mustard, poached eggs, muffin

Eggs Florentine, spinach and fine herbs, poached eggs, muffin

Eggs royale, Searcys London Cured smoked salmon, red onion, lilliput capers, poached eggs, muffin

Buttermilk pancakes, maple syrup, summer fruits

### VEGAN ENGLISH BREAKFAST 25.50

Lentil and black garlic sausage, carrot bacon, butter beans in tomato and herb sauce, roast field mushroom and slow-cooked thyme tomato, potato rosti, with freshly baked bread, butter, and preserves (ve)

Banana pancakes, maple syrup, summer fruits (ve)

### HEALTHY FRUIT AND VEGETABLE JUICES

1 litre 9.50

Strawberry and banana smoothie

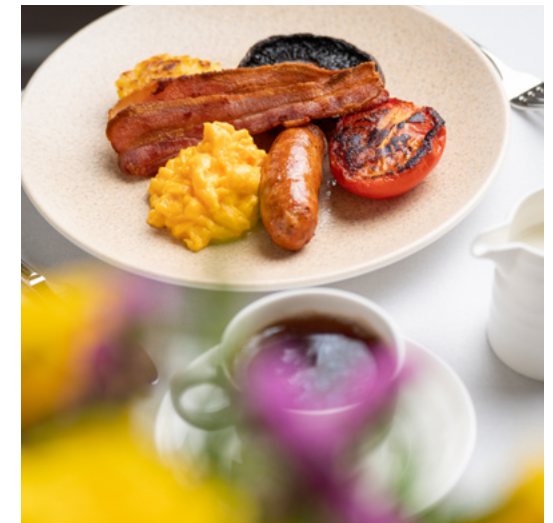
Blueberry and apple juice

Almond butter, banana and acai smoothie

Rhubarb, apple and yoghurt smoothie

Carrot, orange and ginger juice

Spinach, kale and apple shot





## LUNCHES

### CREW FOOD

#### SELF-SERVICE

20.00

Includes meat and vegetarian option, with packaged sweet treats (min. number 15)

Lasagne, salad, and garlic bread (meat and vegetarian)  
Chilli with rice, salad (meat and vegetarian)  
Chicken/vegetable curry, rice and poppadoms  
Pasta bake, salad, garlic bread (meat and vegetarian)

#### BAGGED CREW LUNCH

15.50

meat, fish, vegetarian and vegan bags available, please specify at time of ordering

Sandwich, piece of fruit, bag of Kettle crisps, chocolate bar, can of soft drink



## LUNCHES

### SANDWICH LUNCH 19.00

Selection of four sandwiches changed daily served with artisan crisps and a seasonal fresh fruit bowl (max. 150 guests)

### COLD BUFFET LUNCH 34.00

Selection of four sandwiches plus one board from selection below and three seasonal salads (min. 20 guests)

#### Italian antipasti

Prosciutto, salami, mortadella, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, pumpkin ciabatta

#### Mezze platter

Grilled vegetables, smoked paprika picos, mixed olives, beetroot hummus, whipped feta, muhammara dip, tzatziki, khobez bread (v)

#### Charcuterie and cheese board

Cured British meats and selection of British cheeses, house pickles, homemade chutney, crusty bread

### DESSERT

6.00

Add a dessert to either of the menus

Searcys chocolate brownie, salted caramel ganache

Treacle tart, Devonshire clotted cream

Preserved hedgerow berry Eton mess

Baileys and white chocolate trifle

Dark chocolate and coffee cheesecake



## LUNCHES

### FINGER FOOD

31.00

Please choose six items (min. 20 guests)

Includes a selection of three daily salads

#### Vegetarian and Vegan

Quinoa, chickpea and squash burger, crispy shallots, tomato salsa (ve)

Spring onion bhajis, mint and coriander chutney (ve)

Wild mushroom croquettes, truffle emulsion, aged parmesan (v)

Smoked cheddar and spring onion hash brown, green goddess sauce (v)

Tomato, Fior di Latte, basil pizzette (v)

Halloumi and corn fritter, green tomato chutney, sour cream, avocado (v)

Curried cauliflower pasties, mango dressing (ve)

Barrel aged feta, spinach spanakopita, pea hummus (v)

Heritage beetroot tarte tatin, pumpkin seed granola (ve)

Chestnut mushroom bruschetta, truffle cream (v)

#### Fish

London Pride battered haddock with homemade tartar sauce

Lemon, garlic, and tarragon prawns, saffron aioli

Crayfish Bloody-Mary brioche roll with fennel salad

Tandoori and nigella seed Loch Duarte salmon skewers, coriander chutney

Salmon, prawn and sesame beignet, lime sweet chilli sauce

Smoked salmon mille-feuille, cream cheese, orange keta

Devonshire crab bridge roll, hung crème fraîche, iceberg lettuce

Smoked mackerel verrine, heirloom carrots

#### Meat

Lamb kofte, harissa yoghurt and pickled red cabbage

Smoked ham hock and English pea tart, mint crème fraîche

Prosciutto, sun-blush tomato, buffalo mozzarella quesadilla

Gua pork belly bao bun, kimchi, sriracha mayo

BBQ pulled beef slider, pickles and house slaw

Suffolk pork, bacon and truffle sausage roll, tamarind and date chutney

Greek souvlaki chicken, olive tapenade yoghurt

Pulled chicken banh mi, radish, carrot, coriander





## LUNCHES

### FINGER FOOD CONTINUED

Please choose six items (min. 20 guests)

Includes a selection of three daily salads

#### Desserts

Bourbon vanilla crèmeux, muscovado granola, pickled blueberries

Madagascan chocolate and raspberry trifle

Apple and cinnamon upside-down cake

Rum savarin, Chantilly cream, rum-poached apricot

Lime cheesecake tart, pomegranate, toasted coconut

Eton mess, raspberry jelly, pepper meringue

Mini doughnut, strawberry curd, strawberry tea, popping candy

Searcys chocolate brownie, peanut curd, banana



## LUNCHES

### HOT FORK BUFFET 49.50

Please choose one menu for all guests. This package includes up to three servings of tea, coffee, and biscuits (min. 20 guests).

Seated supplement £5.00 per guest.

#### Greek Taverna

##### Mezze

Flatbread, dips (v)

Lamb shoulder stifado, slow-cooked lamb, baby onions, dill, barrel aged feta

Imam bayildi, aubergine, tomato, pine nuts, and oregano (v)

Briam, Greek roasted vegetables (ve)

Watermelon, feta, pumpkin seed, parsley (v)

Dakos, Cretan salad, heritage tomatoes, olives, capers, oregano (ve)

Rizogalo, Greek rice pudding, rose water, and crystallised pistachios (v)

#### South East Asia

Coconut roast chicken, tenderstem broccoli, pumpkin seed satay sauce

Sweet potato, coconut, chilli curry (ve)

Pandan spiced jasmine rice (ve)

Vermicelli noodles, carrot, cucumber, mint, coriander, nuoc cham sauce (ve)

Thai style slaw, mango, white cabbage, bean sprouts, mooli (ve)

Mango, passion fruit panna cotta, lychee sauce, coconut crumble (ve)

#### French

Petit sale, morteau sausage, puy lentils, baguette

Coulbiac, heritage beetroot, bulgur wheat, spinach, sauce vierge (v)

Dauphinoise potato (v)

Green bean salad, shallot, capers, mustard dressing (ve)

French bistro salad, butterleaf and gem lettuce, fine herbs, pickled shallots, vinaigrette (ve)

Tarte aux framboises, raspberry tart, vanilla cream (v)

#### British

Roast chicken, mustard velouté, chestnut mushroom, roasted onions, tarragon

English bean fricassee, spinach and wild garlic pistou, roast cauliflower (ve)

Garlic roast Cornish new potatoes (v)

Nutbourne tomato, breakfast radish, pickled shallots, buffalo mozzarella (v)

Coronation salad, gem lettuce, curried mayonnaise, raisins, toasted almonds (v)

Pimm's trifle (v)

#### Spice Road

Chicken, rose harissa, olives, mint, orange

Za'atar spiced peppers and falafel, shatta, pomegranate and labneh (v)

Mujadara, black lentils, rice, caramelised onions (ve)

Fattoush, mint, cucumber, tomato, red onion (ve)

Roasted cauliflower, green tahini, gem lettuce, chickpeas, spinach (ve)

Mahalabia, milk pudding, orange and rose (v)



## AFTERNOON AND EVENING

### AFTERNOON TEA

**Buffet style** 29.50  
(min. 10 guests)

**Table service** 38.00  
(10-50 guests)  
(+50 prices on request)

**Add a glass of Searcys**  
**English sparkling** 8.00

A selection of single garden teas and herbal infusions from Jing and Fairtrade coffee.  
A variety of finger sandwiches, savoury tart, buttermilk scones with Cornish clotted cream and jam, a selection of three cakes from below:

Ⓢ Searcys Victoria sandwich, raspberry jam (v)

Blackcurrant éclair (v)

Orange and poppyseed Battenberg (v)

Lemon tart, torched meringue (v)

Strawberry macaron, vanilla crème patisserie (v)

Viennese whirl (v)

Islands chocolate brownie, whipped salted caramel (v)

Ⓢ Dish inspired by Searcys heritage.





## AFTERNOON AND EVENING

### STATIC AND NIBBLES

8.75

Please choose three items

Monterey Jack and paprika cheese straws (v)

Slightly salted kettle crisps (ve)

Nocellara olives (ve)

Roasted vegetable crisps (ve)

Marinated roquito peppers (ve)

Mini salted pretzel knots (v)

Truffle and pecorino nuts (v)

Oregano marinated feta (v)

Tomato and smoked paprika picos (ve)



## AFTERNOON AND EVENING

### CANAPÉS

<b>3x chef choice</b>	<b>13.50</b>
<b>6x client choice</b>	<b>30.00</b>
<b>8x client choice</b>	<b>36.00</b>
<b>Additional canapés</b> (min. 20 guests)	<b>5.00</b>

### Vegetarian and Vegan

Truffled pea panna cotta, pink peppercorn  
tapioca, pistachios

Beetroot jam, sable Breton, walnut ketchup

Watermelon tartare, blackened pumpkin puree,  
sourdough (ve)

Black olive pinwheel, caponata, pine nuts (ve)

### Hot

Ploughman's sourdough toastie (v)

Chickpea panisse, red onion jam, crispy capers

Wild mushroom croquette, black truffle  
emulsion, 36-month aged Parmesan (v)

Montgomery cheddar Welsh rarebit soufflé

### Fish

Smoked haddock, leek and chive tart

Pink lady apple bavarois, Cornish crab,  
gem lettuce

Tuna taco, shiso, cucumber

Cured Chalk Stream trout, dill crème fraîche,  
fennel pollen

### Hot

Salt cod croquette, rouille, seaweed tartare

Red prawn, kataifi, chive emulsion

### Meat and Poultry

Beef carpaccio, truffle emulsion, rocket,  
sourdough

### Hot

BBQ Hereford beef short rib, biber salcasi,  
ezme salad

Lamb cannon, tikka spice, coriander yoghurt,  
rosemary

Harissa spiced pulled chicken, labneh,  
mint, dates

Free-range pork belly, crushed peas, apple  
salsa, crackling crumb

Pork and prawn spring roll, prik nam pla  
dipping sauce

### Desserts

Talisker whisky jelly

White chocolate crèmeux tartlet, strawberry,  
English sparkling wine

Tiramisu, chocolate cup

Salted caramel, 70% Valrhona chocolate,  
toffee popcorn

Vanilla pavlova, kiwi, mango

Hereford strawberry gelee

### Hot

Pink lady apple tarte tatin





## AFTERNOON AND EVENING

### BOWL FOOD

A selection of 5 bowls for **41.50**  
Additional bowls **7.50**  
(min. 30 guests)

#### Vegetarian and Vegan

Summer veg, basil, confit datterini tomato, burrata, tomato gazpacho (ve/v)

Heirloom carrot, curried granola, buttermilk sauce (v)

Vegetable garden, celeriac mousse, tomato crumble


#### Hot

Cauliflower korma, smoked almond puffed rice, mango bhaji (ve)

Sunflower seed risotto, artichokes, aged Parmesan (v)

Porcini mushroom tortellini, Cashel blue cheese sauce

Tom kha noodles, shiitake mushrooms, bok choy, bean sprouts (v)

 Dish inspired by Searcys heritage.

### Fish

Prawn ceviche, yuzu vinaigrette, avocado, fried plantain

Hot smoked salmon poke, avocado, edamame, spring onion, sesame

#### Hot

Cornish plaice Veronique, caramelised potatoes, verjus sauce

Seabass, parmentier potatoes, sea herbs, dulce butter sauce

Blackened miso hake, jasmine rice, charred pak choi, chilli, garlic and black bean sauce

Bouillabaisse, broth, salmon, cod, prawn, mussel, rouille

### Meat

Aged Scotch beef tartare, beer onions, watercress

#### Hot


Welsh lamb hot pot

Spring lamb navarin, mashed potato, spring veg

Steak and chips, peppercorn sauce, crispy onion rings

Thai green curry, Suffolk chicken, jasmine rice, coriander


Korean fried chicken, kimchi, pickled cucumbers

 Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions

### Desserts

Macerated Kentish strawberries, lemon posset, borage, chocolate tuile

Torched lemon meringue pie, candied lemon, tarragon

 Searcys chocolate brownie, crème fraîche, Scottish raspberries

Jivara chocolate mousse, blackberry crèmeaux, poached berries

Seasonal fruit salad, jasmine syrup

Summer berry mille-feuille, matcha crèmeux



## AFTERNOON AND EVENING

### FORMAL DINING

Three courses including coffee and petit fours	69.50
Additional cheese course	14.00

#### Starters

- Pork and rabbit terrine, pear chutney, toasted Wildfarmed sourdough
- Potted Suffolk chicken, pickled radish salad, toasted Wildfarmed sourdough
- Cornish crab tart, pickled cucumber, apple jelly, cheddar pastry
- Charred trout, smoked roe cream, purple radish, watercress
- Seabass, celery, apple, jalapeño emulsion, walnut
- Atlantic prawn cocktail, Marie Rose sauce, Exmoor caviar
- Cured Loch Duart salmon, buttermilk, pickled cucumber, dill
- Heritage beetroots, beetroot ketchup, goats curd mousse (v/ve)
- Nutbourne tomatoes, burrata, pickled shallots, mustard caviar, basil (v/ve)
- Hen-of-the-woods mushroom parfait, mushroom tea, pickled mushrooms (ve)
- Heirloom peppers, gazpacho, smoked leek, barrel aged feta (v)



## AFTERNOON AND EVENING

### FORMAL DINING CONTINUED

#### Main Courses

Beef fillet, braised short rib croquette, black garlic puree, petit pois à la française (£12 supp.)

Iberico pork rump, belly, nduja, hispi cabbage, cannellini beans, tenderstem broccoli

Welsh lamb rump, confit shoulder terrine, pressed potato, radish, and minted peas

Suffolk chicken, charred Roscoff onion, tenderstem broccoli, sultana dressing, curried velouté

Suffolk chicken chasseur, spring greens, mushroom, potato rosti, confit tomato and tarragon sauce

Dry aged duck breast, five spiced croustis, pommes anna, Tokyo turnips, blackcurrant jus (£6 supp.)

Chalk Stream trout, Jersey royals, sea vegetables, seaweed tartare

Cornish rock bass, straw potatoes, glazed leeks, black olive, crumbed egg, sorrel and caviar beurre blanc

Roasted Cornish hake fillet, warm tartare sauce, sea herbs and confit potato

Potato dumplings, corn puree, violet artichokes, charred and pickled corn, lemon verbena sauce (ve)

Chestnut mushroom and potato roll, trompette and pomegranate dressing, tarragon puree, king oyster mushroom, tenderstem broccoli (ve)

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad (ve)

#### Desserts

Caramelised banana, dulce de leche, whipped lime crème fraîche, pastry crumble (v)

Chocolate delice, cherries, chocolate textures and cherry sorbet (v)

Passionfruit martini

Elderflower panna cotta, strawberry jelly, poached summer berries

Coconut cake, coconut yoghurt, pineapple and chilli

Lemon posset, lavender meringue, London honey hung yoghurt

Pimm's trifle, berry caprice, whipped white chocolate, mint and strawberry sorbet, strawberry meringue

Salted caramel and bitter chocolate pot, balsamic strawberries, vanilla cream and almond brittle

Bitter chocolate tart, hazelnut, milk ice cream

Fruits of the forest, mulled summer fruits, poached jelly, cherry puree, apple sorbet

Vanilla cheesecake, umeshu plum carpaccio, sugared doughnut

#### Additional cheese course

(min. 30 guests)

14.00

Chef's selection of three British cheeses, grapes, apricot chutney, damsel seeded biscuits (v)

(V) - VEGETARIAN, (VE) - VEGAN

PRICES ARE PER PERSON UNLESS STATED OTHERWISE

## AFTERNOON AND EVENING

### RECEPTION PACKAGES

#### Drinks Packages

Unlimited house wines, beers, soft drinks and filtered water

1 hour	19.50
2 hours	31.50
3 hours	37.50
4 hours	42.00

Please note, drinks packages of more than 1 hour must be accompanied by food

We reserve the right to amend or suspend service to comply with licensing clauses

#### Formal Dining Package 40.50

45-minute unlimited prosecco reception, ½ bottle of house wine per person at the table, unlimited beers and soft drinks on request throughout dinner

#### Drinks Package Upgrades

Add unlimited prosecco	7.50 per hour
Add unlimited Champagne	12.50 per hour
Add unlimited house spirits	9.75 per hour

#### Post-Conference / Pre-Dinner Add-ons

Nibbles	5.50
Selection of 3 chef's choice canapés	13.50



## inclusion by design

ENLIGHT

In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.

HIDDEN  
disabilities

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

disability  
confident  
EMPLOYER

We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.

HENPICKED

We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

sociability

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

## nurturing & growing talent

ilm  
RECOGNISED

We are an ILM-accredited training provider focussing on leadership skills and EDI development.

i belong  
@SEARCYS  
LONG SERVICE  
AWARDS

We celebrate our people's contributions and loyalty with annual Long Service and People Awards.

disability  
confident  
EMPLOYER

Searcys apprenticeship plan offers 40+ development programmes for our colleagues.

disability  
confident  
EMPLOYER

We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

HOTEL  
SCHOOL

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

## progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



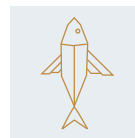
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



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.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



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



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO<sub>2</sub> footprint, measured using our Nutritics system.

## step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.

isla.

We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



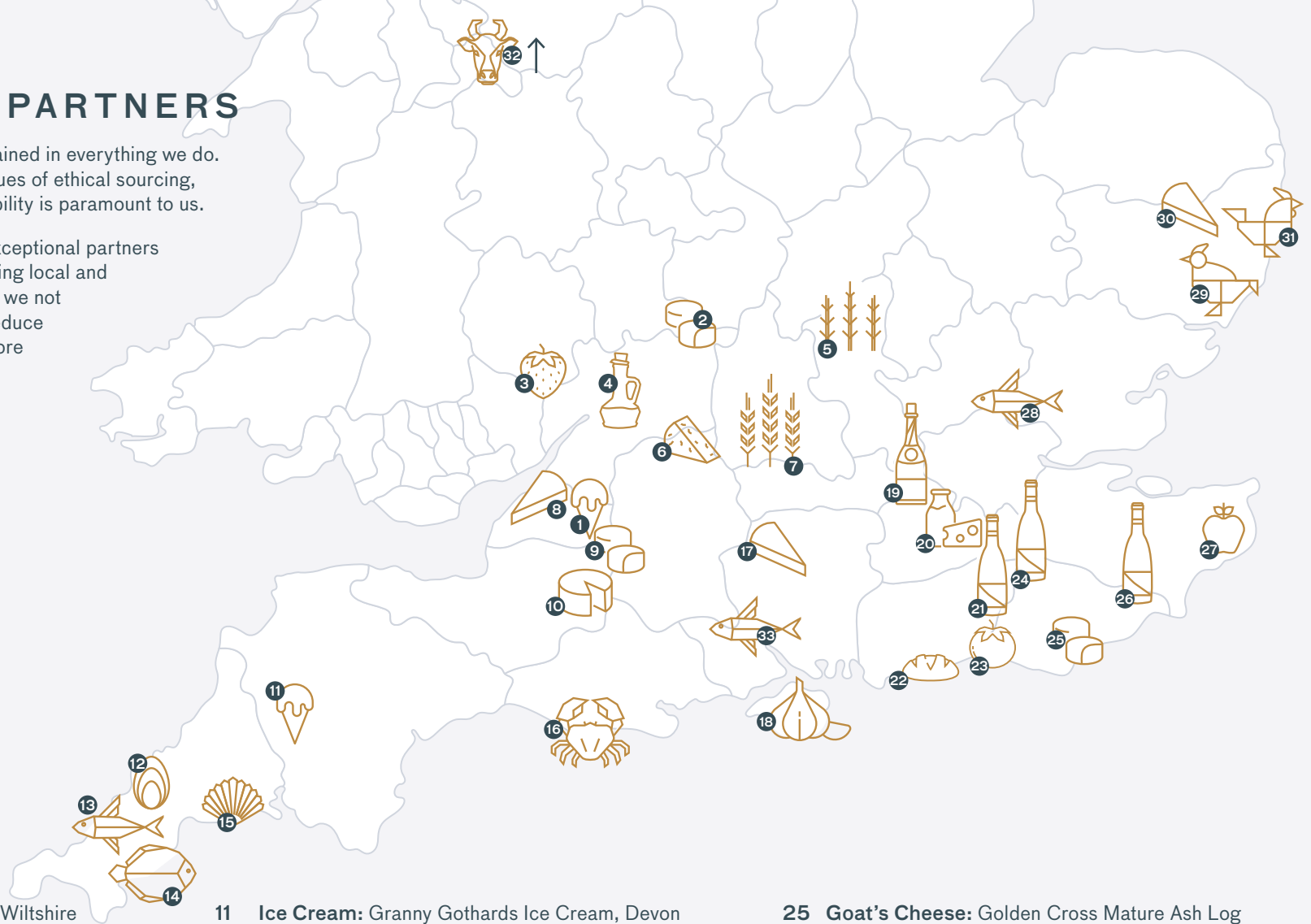
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



# 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

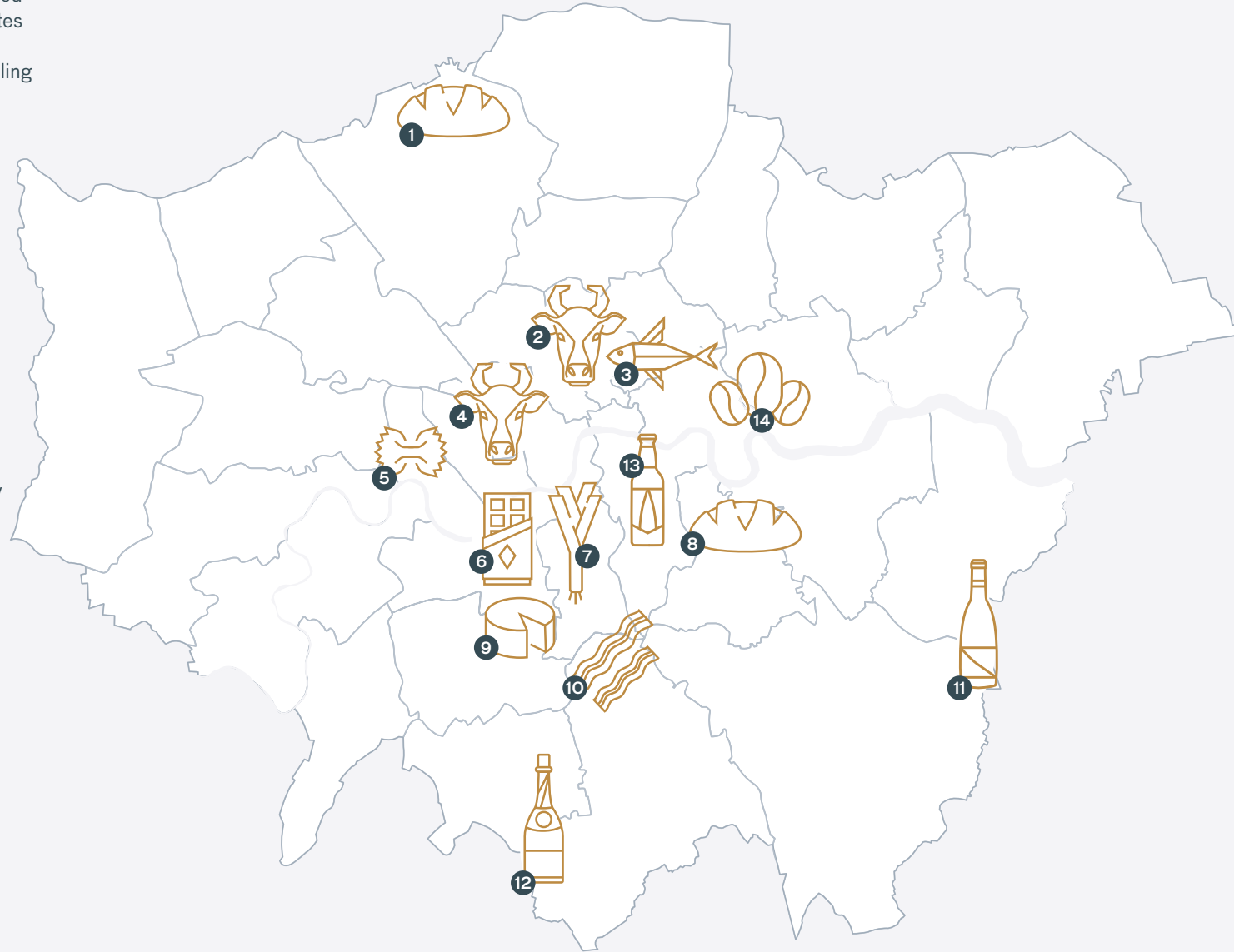
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:**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