

SMALL PLATES

Smoked almonds 3.50

Nocellara olives 3.50

House sourdough 2.50

Boquerones and sourdough 5.50

Suffolk chorizo, pickles 5.50

Jamon Iberico cebo campo 5.50

Chips and dips 4.50

Falafel and hummus (v) 4.50

STARTERS

Roasted heritage carrot soup (ve) 5.50
parsley cress, toasted coriander

Burrata (v) 7.50
peas, broad beans, pomegranate

Salt and pepper squid 7.50
jalapeno mayonnaise, spring onion

Chicken and duck terrine 6.50
red onion marmalade, Modena balsamic vinegar

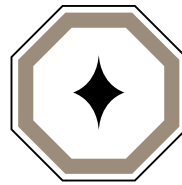
SALADS

Seasonal salad 11.50

Classic Caesar salad, croutons, parmesan

Chicken 12.50

Vegetarian (v) 10.50



ONE
MOORGATE
PLACE
CLUB

MAINS

Searcys burger 12.50
brioche bun, dry cured bacon,
aged Cheddar, gem, chips

Butter chicken curry 14.50
basmati rice, paratha, burnt chilli

Seasonal pie 14.50

Fish and chips 13.50
battered haddock, crushed peas,
tartar sauce

**Slow roasted carrots, fennel
and courgettes (ve)** 12.50
chermoula, puffed wild rice,
toasted almonds

SIDES

Chips 3.50

Mix leaf salad 3.50

Roasted vegetables 3.50

SANDWICHES

Steak sandwich 9.50
caramelized onion, mustard cream,
sourdough

Smoked salmon and cream cheese 8.50
Scottish salmon, cucumber
and caper cream cheese

Vegan ploughman (ve) 8.50
Cheddar style cheese, Branston pickle,
granary bread

DESSERTS

Chocolate fondant 5.50
vanilla ice cream

Lemon posset 5.50
poached blueberries, shortbread

Seasonal club pudding 5.50

Ice cream or sorbet 5.50

(v) = Vegetarian. (ve) = Vegan.
Foods described within this menu
may contain nuts and other allergens.
Please inform us of any allergies or
dietary requirements. All prices
are inclusive of VAT at 5%.
A discretionary 12.5% service
charge will be added to the final bill.