



GRAY'S
INN

SPRING SUMMER *Event* MENUS



EVENTS IN THE *heart* OF LONDON

Steeped with history, this prestigious central London venue is home to nine incredible event spaces, boasting tradition and grandeur, expertly crafted food and drink.

Tucked away next to Chancery Lane Tube Station, Gray's Inn is one of London's hidden treasures.

The Hall remains unchanged since the days of Queen Elizabeth I, a dramatic backdrop for awards, dinners and festive celebrations. The Walks offer an unbeatable location for summer parties. Guests can soak up the sun in one of the largest privately owned gardens in London, enjoying the highest of specifications in our custom-built marquee during June and July. We also have a collection of meeting spaces where beautifully designed spaces meet modern excellence, for your teams to meet, collaborate and inspire.

Gray's Inn is one of the four Inns of Court which have the exclusive right to call individuals to the Bar of England and Wales. For more than six hundred years, Gray's has been home to a community of extraordinary people.

As the smallest Inn, we have a distinctive, friendly and less formal culture, taking pride in everything we do. Welcoming an eclectic range of events to support the charitable endeavours of The Inn.

INTRODUCING SEARCYS

Searcys was founded in 1847 and has been at the heart of British hospitality for over 175 years. We are in some of the most magnificent locations across the UK; our history remains a constant source of inspiration today.

At the heart of everything we do lies our commitment to craftsmanship and continuous quality, using the very best of seasonal ingredients that marry our illustrious heritage and create indulgent moments to delight our guests at every Searcys event. Our menus are designed with a focus on food provenance, ensuring that each dish tells a story through its ingredients.



Refreshments and Breaks

Tea and coffee

Tea, coffee and biscuits

Tea, coffee and morning pastries

MORNING BREAKS

Whole seasonal fresh fruit selection (ve)

Freshly baked morning pastries (v)

Mini muffin selection (v)

Fruit and seed granola bars (v)

AFTERNOON BREAKS

House biscuits selection (v)

Vanilla shortbread biscuits (v)

Island chocolate brownie (v)

Poached seasonal fruits, Greek yoghurt, wildflower honey pots (v)

Earl grey tea loaf with whipped salted butter (v)

HEALTHY SWAPS

Bircher muesli (v)

Organic coconut yoghurt with poached seasonal fruit (ve)

Whole-wheat banana bread (v)

Cocoa, chia seed and date raw energy balls (ve)

Fruit smoothie shots (ve)

(v) vegetarian (ve) vegan

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Breakfast Menus

MORNING BAPS

Morning breakfast rolls on a soft bun - choose 2

British back bacon
Cumberland breakfast sausages
Free-range scrambled eggs, spinach (v)
Grilled Portobello mushroom, spinach and tomato (ve)

BEVERAGE

- Filtered still/sparkling water
- Orange or apple juice

CONTINENTAL BREAKFAST

Choose three items

Freshly baked croissants and sourdough bread with butter and preserves (v)
Platter of London smoked and cured Salmon, charcuterie, and British cheese
Mini muffins (v)
Greek yoghurt, fruit and granola (v)
Seasonal fresh fruit platter (ve)

HEALTHY FRUIT AND VEGETABLE JUICES

Choose two items

Organic oats, berries, yoghurt smoothie (v)
Kale, apple, cucumber, lemon smoothie (ve)
Banana, mango, coconut yoghurt smoothie (ve)
Beetroot, apple, ginger and lime juice (ve)
Carrot, orange, fresh turmeric juice (ve)

Proudly serving Notes Coffee, our menus feature expertly roasted, ethically sourced beans for a rich and smooth cup, every time. Known for their dedication to quality and sustainability, Notes Coffee perfectly complements our commitment to exceptional British hospitality.

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Sandwich Lunches

Selection of six sandwiches changed daily by the kitchen, served with artisan crisps and a seasonal fresh fruit bowl.

*Includes tea and coffee
(minimum 15 guests)*

SAMPLE SELECTION OF FILLINGS

Vintage cheddar Ploughman's (v)

Double egg and spinach (v)

Mozzarella and basil focaccia (v)

Coronation chickpeas (ve)

Falafel and sweet potato wrap (ve)

Smoked salmon bagels

Tuna and cucumber

Pastrami, pickles and Swiss cheese focaccia

Sweet chilli chicken wrap

Coronation chicken sandwich

Upgrade your sandwich lunch:

Add a finger food, per guest

Add a salad, per guest

Add dessert, per guest

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Working Lunches

Includes tea and coffee (minimum 15 guests)

FINGER FOODS

Choose three finger foods

Warm

Macaroni cheese beignets, smoked paprika mayonnaise (v)

Caramelised onion and cheddar tart (v)

Cauliflower pakora, mango and coriander (ve)

Sweet pea and mint falafel, coconut tzatziki (v)

London smoke and cure salmon tarts, pea emulsion, crispy capers

Chermoula salmon skewer, preserved lemon yoghurt

Chicken Tikka, coriander and mint chutney

Welsh Dragon sausage roll with onion jam

Cold

Summer vegetables, tarragon, goats' cheese, olive oil tart (v)

Harissa spiced houmous, crispy chickpea, carrot sticks (ve)

Beetroot, Oxford blue cheese and balsamic onion crostini (v)

Potato bonda, coriander and mint chutney (ve)

Atlantic prawn cocktail jars, bloody Marie Rose sauce

Smoked Chalk-Stream trout, cream cheese, water cress, rye bread

Chicken Caesar salad with anchovies

Suffolk Farm salami crostini, bocconcini, black olive, pesto

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Working Lunches

Includes tea and coffee (minimum 15 guests)

SALADS

Choose two salads

Asparagus, spring onion, radish & herb pearl barley salad (ve)

New potato, watercress & mustard vinaigrette salad (v)

Goats cheese, spring greens, pea & mint freekeh wheat salad (v)

Roast heritage carrot & lentil salad with tarragon dressing (ve)

Courgette, broad bean, sun-blush tomato & preserved lemon orzo salad (ve)

Smoked paprika roasted cauliflower, capers summer herb salad (ve)

Cucumber & pickled red onion salad with dill yoghurt dressing (v)

Heritage tomato, black olive, artichoke and basil salad (ve)

DESSERTS

Choose one dessert

Dorset apple cake, whipped cream (v)

Island chocolate brownie, raspberry gel (v)

Wildflower honey flapjack (v)

Carrot cakes with cinnamon cream (ve)

Coconut panna cotta, mango and pineapple compote (ve)

Summer fruit Eaton mess (v)

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Fork Buffet

Choose between five options; served with selection of fresh breads and rolls and butter. Includes tea and coffee (minimum 30 guests)

HOT OPTIONS

Menu 1

Slow braised Lamb shoulders
butter beans, heritage tomato, chilli and coriander salsa

Roasted Sea bream
courgettes, sweetcorn, peas and caper gremolata

Broad bean, pea and mushroom spelt
herb oil, sheep's cheese (v)

Sides

Thyme roasted Parmentier potatoes (ve)
Broccoli, sweet potato and spinach salad, toasted seeds, apple dressing (ve)
Cucumber and pickled red onion salad with dill yoghurt (v)

Dessert

Sticky ginger pudding, pouring cream (v)

Menu 2

Slow-braised British Beef
with Ras El Hanout and prunes

Seared Sea bass
summer squash, heritage cherry tomatoes and lemon and herb dressing

Roasted aubergine
topped with chickpea and tomato tagine with herbs and olive oil (ve)

Sides

Herb couscous (ve)
Smoked paprika roasted cauliflower, capers, herb salad (ve)
Heritage carrot, coriander and cumin salad with orange dressing (ve)

Dessert

Eton mess with British strawberries

Menu 3

Pan-fried Chicken
garlic herb butter, green beans and tomatoes

Lemon and herb crusted Plaice
with samphire, spinach and caper mayonnaise

Courgette, feta, broad bean and mint fritters with summer vegetables salsa (v)

Sides

New potatoes with parsley and olive oil
Nubourne tomatoes, cucumber and olive salad with oregano
Red cabbage, apple and dill slaw

Dessert

Whipped cheesecake with blueberry compote (ve)

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HOT OPTIONS

Menu 4

Chargrilled Lamb koftas
with cumin, garlic and mint yogurt

Spiced Chalk-stream trout
lentil dhal, coriander and mint chutney

Miso glazed aubergines
sesame seeds, chilli tofu, stir-fried greens (ve)

Sides

Wild and basmati rice with spring onions and herbs (ve)

Pea, broad bean and spinach salad with lemon vinaigrette (ve)

Asparagus, spring onion, radish & herb pearl barley salad (ve)

Dessert

Elderflower panna cotta with summer berries (v)

Menu 5

Herb-roasted British Chicken
with lemon, thyme and spring garlic

Poached Scottish salmon
with sautéed courgettes and spinach, dill and lemon yogurt

Spiced roasted cauliflower and lentil stew
coriander, tomato and toasted seed salsa (ve)

Sides

New potato with lemon oil, chives and parsley (ve)

Asparagus, spring onion, radish & herb pearl barley salad (ve)

Heritage tomato, black olive, artichoke and basil Salad (ve)

Dessert

Lemon posset with raspberries and shortbread (v)

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Canapés

Entertain and celebrate with bite-size creations that use ingredients at their seasonal best.

MEAT

Korean fried chicken, toasted sesame seeds, spring onion salsa

Cumbrian lamb shepherd's pie croquette, pickled samphire

Lake District confit pork belly, spring peas and apple salsa

Seared steak, beef fat potato pave, tarragon emulsion

FISH

London smoked and cured salmon, dill crème fraiche, fennel pollen

West country brown crab tartlet, lime and chilli crab salad, pickled cucumber

Smoked Chalk-Stream trout, golden beetroot, rye bread, horseradish

King prawn croquette, saffron aioli

VEGETARIAN & PLANT BASED

Basil infused courgette, caponata & balsamic pearls (ve)

Indian spiced potato tikki, coconut chutney, puffed wild rice (ve)

Wye Valley asparagus, summer truffle tartlet (v)

Smoked cheese macaroni fritter, black garlic, truffle powder (v)

Roast vegetable & olive tapenade, Rosary Goats cheese (v)

DESSERT

Elderflower millefeuille, British strawberries, black pepper caramel (v)

Gooseberry and sesame meringue tart (v)

Chocolate & cherry flowerpot (v)

Carrot cake, cardamon cream, mango (ve)



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Bowl Food

Bowl food is a more substantial choice than canapés and is ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé-style service.

HOT

Herb-roasted British chicken, sweetcorn mash, spring greens, black garlic jus

Slow-cooked lamb shoulder, barley risotto, pea, broad beans, carrots & mint

Chalk stream trout, grilled sweet corn and roasted peppers

Butter poached cod, pea puree, new potatoes, caviar & seaweed sauce

Miso aubergine, black rice, edamame beans, sesame & chilli dressing (ve)

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Asparagus, mushroom & spelt arancini, Cornish Gouda custard, pickled mushroom (v)

Summer vegetable stew, sweetcorn polenta, Sheep's cheese, basil oil (v)

COLD

Pressed Beef brisket, confit egg yolk, green beans, blackened shallots, salsa verdi

West country crab taco, roasted corn salsa, lime sour cream

Hot smoked Chalk-stream trout, new potatoes, horseradish mayonnaise, watercress

Crisp tofu chaat red chilli, fried chickpeas, date yoghurt & black sesame tahini (ve)

Grilled courgettes & lettuce, Graceburn cheese, puffed pearl barley, lemon dressing (v)

Nutbourne heritage tomatoes, Burrata, Ancho chilli honey, quinoa granola (v)

DESSERT

Plant-based British strawberry Eton mess, pink pepper meringues (ve)

Yuzo citrus tart and blueberries (v)

Summer pudding, Chantilly cream

Chocolate and espresso delice, honey poached apricots, crème fraiche

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Fine Dining Plated

Menu includes tea, coffee and petit fours.

A choice of one dish from each course is required for the whole party.

This is not a choice menu; additional supplement charges will apply.

STARTERS

Nutbourne heritage tomato, whipped plant-based feta, black olive crumb, basil (ve)

Wye Valley asparagus, pea panna cotta, ricotta, gremolata (v)

Smoked Chalk Stream trout, lemon, dill, heritage radish, buttermilk dressing

Cornish Crab tart, samphire, seaweed, pickled grapes, lemon verbena oil

Seared Tuna, cured egg yolk, confit potato, pickled shallots, watercress

Pressed chicken and pork terrine, lemon, fennel, quince aioli, Wild Farmed sourdough

London smoked & cured bresaola, compressed melon, sheep's cheese, blackberry vinegar

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MAINS

Baby aubergines, spinach and lentil dhal, green beans, coconut, puffed wild rice (ve)

Grilled English goats cheese polenta, confit cherry tomato, courgette, garlic crisp, herb oil (v)

Roast Salmon, new potatoes, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde

English lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk Chicken breast, peas and bacon, champ potato, chicken velouté

Roasted Hereford Beef Sirloin, braised brisket, potato gratin, peas and mushrooms – *supplement £6 per guest*

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DESSERT

Searcy's Champagne and berry jelly, madeleines, Dorset clotted cream

Lemon tart, raspberries, crème fraiche (v)

Basque cheesecake, sour cherry compote, pink peppercorn tuile (v)

Chocolate and espresso delice, honey poached apricots, crème fraiche

Summer berry and elderflower tart, strawberry sorbet (ve)



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Sustainability

At Searcys, we have always placed sustainability at the centre of our philosophy. We are dedicated to providing our guests with the freshest and highest-quality ingredients that are sourced responsibly from local suppliers. By doing so, we not only enhance the overall experience of our customers but also contribute to the betterment of the community and the environment.

We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and using only MSC-approved fish to collaborating with Too Good To Go, which connects customers with our cafes to minimise food waste.

We firmly believe that every small action counts in creating a more sustainable future, and we are continuously seeking ways to improve and innovate our sustainable practices.



**inclusion
by design**



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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



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



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



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



We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

**nurturing &
growing talent**



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



We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.



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

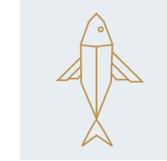


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

**progressive
partnerships**



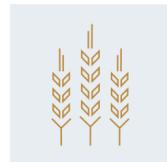
We champion British beef, pork, chicken and bacon across our event menus.



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.



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



Committed to only using Wild Farmed flour in all our onsite cookery.



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



Plant-based and vegetarian dishes are a key part of our signature menus.



We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



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



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



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



We only use British RSPCA-assured fresh milk.



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



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



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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

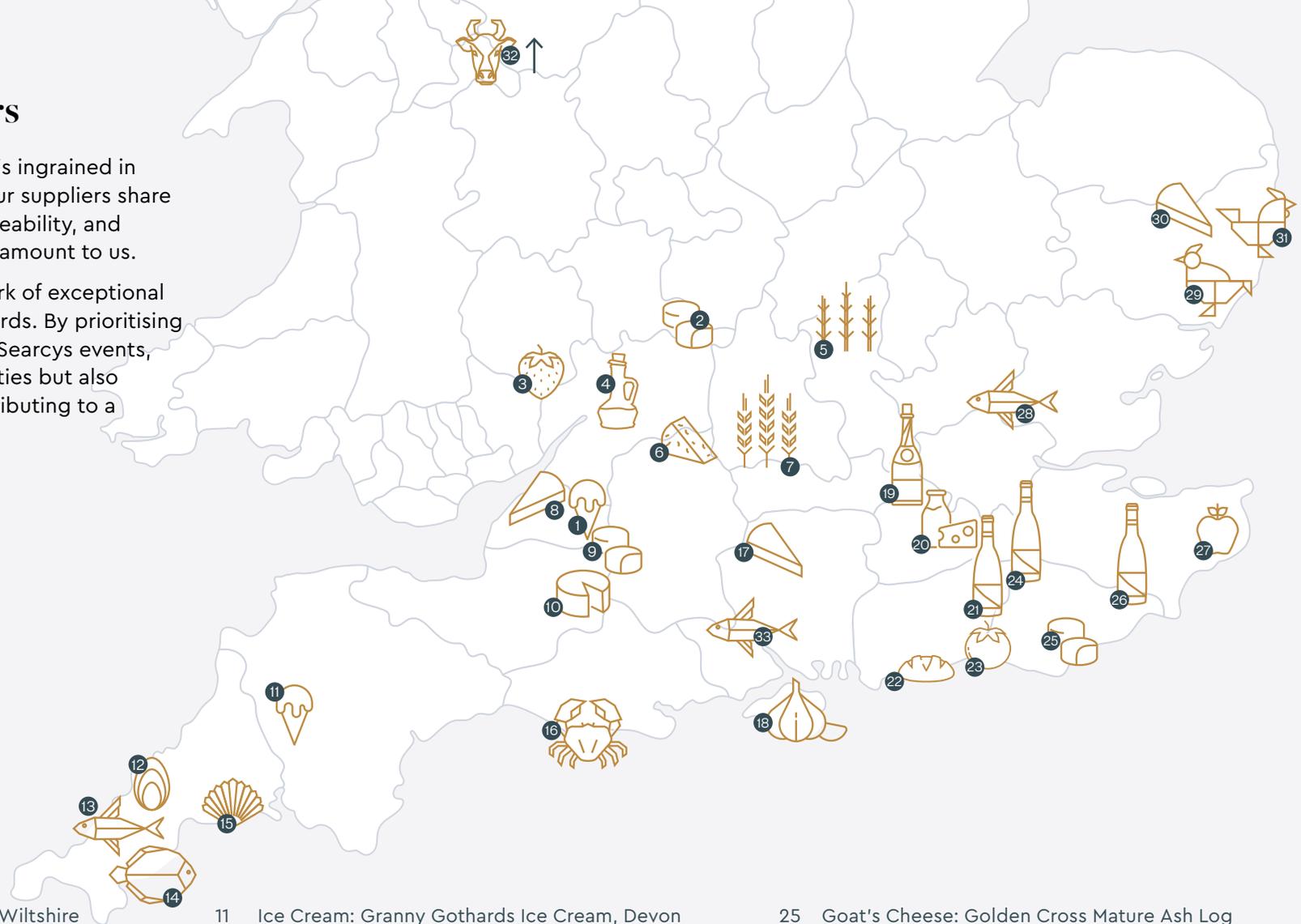


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

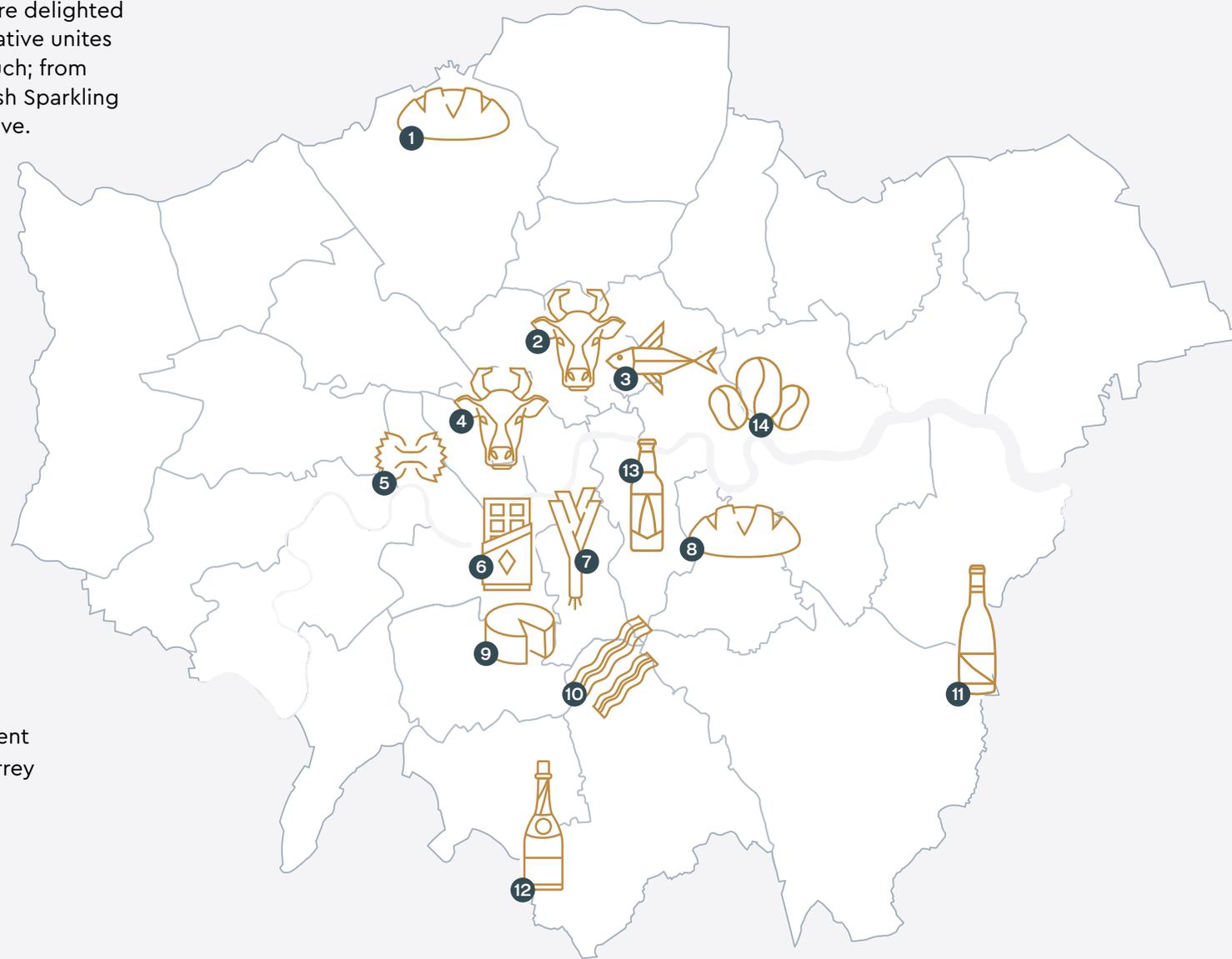
- 11 Ice Cream: Granny Gothards Ice Cream, Devon
- 12 Eggs: St Ewe, Cornwall
- 13 Fish: Flying Fish, Cornwall
- 14 Brill: Newlyn, Cornwall
- 15 Scallops: Cornwall
- 16 Shellfish: Portland Shellfish, Dorset
- 17 Soft Cheese: Tunworth Soft Cheese, Hampshire
- 18 Garlic: Isle of Wight, Hampshire
- 19 Searcys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





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*Make it Special.
Make it Searcys.*

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