



# HELIX

BY SEARCYS

## PERRIER-JOUËT CHAMPAGNE BRUNCH

### FOUR COURSE BRUNCH WITH A GLASS OF PERRIER-JOUËT CHAMPAGNE

45.00 per person

#### PASTRIES

Morning pastries, artisan breads, butter, preserves

#### CHOOSE FROM

Meat board British-cured meats

Homemade ricotta heritage tomatoes, toasted pumpkin seeds (V)

Smoked salmon Seeded bread, pesto, soured cream

Caesar salad cos lettuce, Parmesan, croutons, anchovies

#### CHOOSE FROM

Poached or fried eggs on sourdough toast (V)

Lake District black pudding

Baked butterbeans smoked paprika, parsley (V)

Bavette steak red wine sauce

Salmon cake fennel, cucumber, samphire, garlic mayonnaise

Eggs Benedict / Florentine (V) / Arlington

#### DESSERT

Eton mess

Chocolate ganache tart malt ice cream, Guinness gel

Freshly-made waffle seasonal fruit compote, Chantilly cream (V)

Ice creams Vanilla, honeycomb, today's flavour (V)

Sorbets Passion fruit, lemon, today's flavour (V)

Cheese Matured British and French cheeses — 5.00 supplement

#### SIDES all at 4.50

Crushed avocado (V) / seasonal leaf salad (V) / tomato and shallot salad (V)



V = Vegetarian. 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 20%. A discretionary 12.5% service charge will be added to the final bill.