



HELIX

BY SEARCYS

TASTING MENU £75 PER PERSON

Dressed Portland crab

Ham hock and grain mustard terrine, shallot jam, piccalilli

Sherry smoked salmon, pickled cucumber, horseradish cream

Shorthorn sirloin steak, crushed Northumberland potatoes, King Oyster mushrooms

Baron Bigod, fig chutney, seeded crisp bread

White and dark chocolate mousse, honeycomb, chocolate shards

SOMMELIER TASTER SELECTION ACCOMPANYING WINES £65 PER PERSON

Our sommelier will be delighted to explain their chosen recommendations, which are based on the origin, characteristics and grape varieties of the wines, as well as their suitability for each dish. Each wine is poured at 100ml.