



HELIX

BY SEARCYS

LONDON RESTAURANT FESTIVAL MENU

STARTERS

Globe artichoke soup, sour cream, chives
William's pear salad, ruby beets, candied walnuts
Heritage tomato salad, pickled red onions, Kirkham's Lancashire cheese

MAINS

Braised Somerset pork belly, carrot puree, kale
Pan-fried Cornish hake, mussel stew, fennel
Roast Norfolk cauliflower, mixed allium's, parsley brown butter

PUDDINGS

Baked vanilla cream, caramel top
Hedgerow berry crumble, ripple ice cream
Quicke's vintage cheddar, piccalilli, seeded crackers

DRINK SELECTION

Sparkling wine / white wine / red wine
Freedom 4 lager / non-alcoholic cocktail

2 COURSE LUNCH INCLUDING A DRINK £35
3 COURSE LUNCH INCLUDING A DRINK £42
3 COURSE DINNER INCLUDING A DRINK £45