



HELIX

BY SEARCYS

A LA CARTE MENU

STARTERS

Baked radicchio, port steeped figs, goat's curd, toasted pumpkin seeds - 12

Jerusalem artichoke soup, Hampshire truffles, snipped chives - 13

Ham hock and grain mustard terrine, shallot jam, piccalilli - 13

Sherry smoked salmon, pickled cucumber, horseradish cream - 16

Dressed Lyme Bay crab - 17

MAINS

Roast Norfolk cauliflower, mixed allium's, cranberry compote - 25

Dorset coley, cockles, English cider, rainbow chard - 29

Rump of Herdwick lamb, Black Combe ham, sprout tops - 39

Shorthorn sirloin steak, crushed Northumberland potatoes, King Oyster mushrooms - 38

Devon-coast stone bass, Morecambe Bay brown shrimps, fennel - 36

TO SHARE

45-day aged Shorthorn rib of beef, watercress, triple cooked chips, bearnaise - 85

BEST PAIRED WITH

2015 Cabernet Sauvignon, Sebastiani, Alexander Valley, California, USA (served 175ml) - 20

SIDE ORDERS

Triple cooked chips / sprouts, tops and chestnuts / heritage potatoes

Honey-roasted parsnips and hierloom carrots / Evesham beets, hazelnuts, chervil - 4.50 each



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PUDDINGS

Sticky toffee pudding, butterscotch sauce, ginger ice cream - 9

Cox apple and cranberry tart, Earl Grey ice cream - 9

English sherry and cherry trifle - 10

Lemon parfait, hedgerow jelly, shortbread - 10

White and dark chocolate mousse, honeycomb, chocolate shards - 10

BRITISH CHEESES

Blue Monday, honeycomb, seeded crackers - 9

Baron Bigod, fig relish, seeded crackers - 9

Quicke's vintage cheddar, piccalilli, seeded crackers - 9

Selection of three cheeses - 25

TO SHARE

William's pear and almond tart, honey ice cream - 20