



HELIX

BY SEARCYS

A LA CARTE

STARTERS

'London Particular' pea and ham soup - 8

Evesham beets, Northern Blue, pickled and candied walnuts - 10

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

Whipped squash, goat's curd, flat bread - 15.5

Atlantic prawns, spring leaf and ginger salad - 19

MAINS

Cornish squid, Suffolk bacon, butternut squash salsa - 18

Roast Cumbrian Cod chicken, winter greens, parsley and shallot stuffing - 22

Braised Lake District beef feather-blade, Chantenay carrots, Carroll's potatoes - 26

Poached Peterhead cod fillet, Carmarthen Bay mussels, white radish - 27

Pan-fried Lyme Bay scallops, heritage carrots, Jacqueline sauce - 32

Herdwick lamb, spring vegetable broth - 33

Monkfish curry, cardamom rice, mango chutney - 35

45-day aged Shorthorn rib of beef, triple cooked chips, bearnaise (to share) - 85

SIDES

Triple cooked chips / purple sprouting broccoli, chilli, lemon / heritage potatoes /
honey roasted parsnips and heirloom carrots - 4.5 each





HELIX

BY SEARCYS

A LA CARTE

PUDDINGS

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

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

Yorkshire rhubarb fool, shortbread biscuit - 10

Lemon parfait, hedgerow jelly - 10

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

William's pear and almond tart, honey ice cream (to share) - 20

BRITISH CHEESES

Northern Blue, honeycomb, seeded cracker - 9

Baron Bigod, fig relish, seeded crackers - 9

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

Selection of three cheeses - 25

