



HELIX

BY SEARCYS

SET MENU

Two courses 28 per person

Three courses 35 per person

STARTERS

Roast pumpkin velouté, caraway toast, apple and almond (v)

Searcys smoked salmon, dill pickled cucumber, horseradish cream, malted rye bread

Suffolk chicken, pistachio terrine, fig chutney

Confit mushroom, treviso salad, shiitake custard, pickled shallots and nasturtium (v)

MAINS

Braised Hereford beef, creamed salsify, navets and chestnut mushroom

Miso cod loin, roast cauliflower, verjuice and grapes

Cornfed chicken fillet, chestnuts, squash terrine and leek

Salt-baked artichoke, potato gnocchi, calabrese hearts, sorrel and truffle (v)

SIDES

ALL AT 4.50

Creamed buttermilk potato (v) / truffle triple-cooked chips (v)

sautéed seasonal greens (v) / buttered heritage carrots (v)

autumnal salad leaves, avocado oil (v)


PUDDINGS

Baked Bramley apple, panacotta, yeast crumble and almond ice-cream (v)

White chocolate cremeux, passion fruit, baked chocolate and mint (v)

Sticky ginger sponge, medjool date, malted milk ice-cream (v)

Blackberry trifle, almond sponge, mulled blackberries (v)

Kindly supported by 

NV, Lanson, Père et Fils, Brut, Champagne - 15 per glass, 85 per bottle

(v) - vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some many remain.