

HELIX

BY SEARCYS

DINNER

£39.00 PER PERSON - 2 COURSES

£49.00 PER PERSON - 3 COURSES

Searcys warm bread, whipped butter

STARTERS

Searcys smoked salmon, crab, candied fennel, apple
Baked heritage beetroot salad, roast hazelnuts, nasturtium (v)
Ox Spring air dried ham, grilled peach, burrata
Coronation chicken terrine, spiced pineapple, coriander
Potted Morecambe Bay shrimp, tabasco, malted sourdough
Watercress and pea soup, lovage beignet (ve)

MAINS

Searcys beef and oyster pie, short rib, allium compote, smoked oyster sauce
Grilled Loch Duart salmon, lemon thyme courgettes, hollandaise
Fresh chervil gnocchi, sweetcorn velouté, grilled corn, parmesan (ve)
Blackened cod, wilted sorrel, sweet pea, garlic sauce vierge
Goosnaugh chicken, asparagus, morel and tarragon fricassee
Ricotta courgette, polenta, piquillo pepper, truffle (v)

SIDES

Triple cooked chips (v) – £5.50
Parsley and garlic new potatoes (v) – £5.50
Sautéed seasonal greens (v) – £5.50
Herb crusted carrots (v) – £5.50
Dandelion and chicory salad (ve) – £5.50

DESSERTS

Gherkin signature Victoria, raspberry, vanilla, bramble mint tea (v)
Chocolate marquise, honeycomb, orange (v)
Searcys Summer pudding, mint crème fraîche (v)
Malted bread pudding, tonka bean ice cream, peanut caramel (v)
Classic treacle tart, vanilla mascarpone (v)
Citrus panna cotta, lemongrass and chilli (ve)
British cheeses, quince jelly, seeded crackers – £9.50